

FISHERY MARKET NEWS

APRIL 1944 CONTENTS

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FISHERY MARKET NEWS

A REVIEW OF CONDITIONS AND TRENDS OF THE COMMERCIAL FISHERIES

PREPARED IN THE DIVISION OF FISHERY INDUSTRIES



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THE EFFECT OF OPA'S MPR-507 ON FRESH FISH PRICES

By Richard A. Kahn*

Measuring the actual effect of any price regulation is a difficult problem. There are so many reasons and causes which may affect prices that a final answer hardly can be given to the question, whether a certain price or a certain price movement was influenced solely by a particular maximum price regulation. In the case of Office of Price Administration's Maximum Price Regulation 507 controlling fresh fish prices at retail, we are fortunate enough in having some figures, collected by the Office of the Coordinator of Fisheries, which by selecting pertinent dates, cities, and types of fish stores, have eliminated some of the problems which otherwise might arise in estimating the effects of price control on retail prices. Fresh fish prices were collected as of January 11 and 25, and February 25, 1944, in five types of stores: Chain, independent large and small specialized, and large and small combined stores.

The dates mentioned fall in a season of normal catches of fish. January 11 is 2 days before MPR-507 on fresh fish prices was announced, and the data collected reflect the unregulated fresh fish retail prices.

January 25 was two days before MPR-507 became effective (January 27, 1944), but 12 days after it was announced to the public and the trade.

February 15 concludes a period of 20 days of enforcement or attempted enforcement.

All dates are Tuesdays, which represent quiet and normal days of the week, as compared with the extraordinarily quiet Mondays or the extraordinarily heavy Fridays. The five types of stores investigated present a cross section of the retail fish trade.

The cities studied were Boston, New York, San Francisco, Seattle, Chicago, Detroit, Minneapolis, Cincinnati, Columbus, Pittsburgh, Salt Lake City, and Baltimore. One can see that port cities as well as inland cities, lake ports as well as sea ports, have been included.

The results of the study are interesting. In general, it may be stated that MPR-507 was, and is, effective. The number of price decreases on February 15, as compared with January 11, 1944, in all cities was 158 out of 307 comparisons, while the number of increases was 50. This means that 52 percent of the compared prices have decreased, 16 percent have increased, while 32 percent remained unchanged. The number of decreases either equal (Boston and New York) or exceed the increases; in addition they exceed the number of prices which remained unchanged in all cities but New York, Boston, Cincinnati, and Columbus.

The study further reveals that the number of decreases exceeding increases on February 15, as compared with January 11, range from 0.81 percent to 16 percent, while increases exceeding decreases in some cities range from 0.12 percent to 11.81 percent. On *Chief, Economic Facilities Branch, Office of the Coordinator of Fisheries.

the average, fresh fish prices on February 15 decreased as compared to January 11, 1944, by 1.74 cents per pound.

The changes in retail fish prices from January 11 to February 15, 1944, both in the number of items showing increases, decreases, and no change (expressed in the percentage of all comparisons) and in the actual average cents-per-pound are shown in the following table.

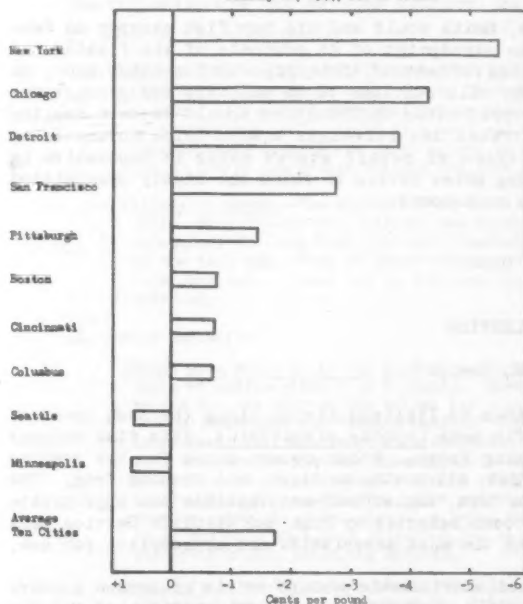
Changes in Retail Fresh Fish Prices from Jan. 11 to Feb. 15, 1944, in 10 Selected Cities

City	Number of Changes in Percent of Number Compared			Average cents per pound	
	Increase	No Change	Decrease	Increase	Decrease
New York	50	-	50	-	5.50
Chicago	2	4	94	-	4.28
Detroit	9	32	59	-	3.82
San Francisco	6	24	70	-	2.76
Pittsburgh	20	34	46	-	1.43
Boston	50	-	50	-	.75
Cincinnati	20	45	35	-	.74
Columbus	14	48	38	-	.74
Seattle	32	33	35	.60	-
Minneapolis	30	35	35	.65	-
Total Ten Cities	16	32	52	-	1.74

The decreases per pound are indicated in the following graph.

As far as it could be determined by interviewing the retail dealers involved, the reasons for the greater cents-per-pound decrease in New York, Chicago, and Detroit, was the better enforcement of the regulation by local authorities. If other reasons, for example, increased landings alone, had caused the decrease of prices, Boston certainly would have been affected not less, but probably more, than New York. But in New York, local OPA authorities caused an early publication and a precise determination of the ceiling prices under the regulation, while in Boston, local authorities apparently did not give clear instructions to retailers. The trade itself nowhere has complained about MPR-507, where enforced equally and explained clearly.

Average Decreases and Increases of Controlled Fresh Fish
Retail Prices on February 15, 1944, as Compared With
January 11, 1944, for 10 Cities



As far as the comparison of prices of the two intervals, January 25 to February 15, and January 11 to February 15, is concerned, valuable observations can be made.

At first, the number of price decreases was greater for the period January 25 to February 15 than for the period January 11 to February 15. This means that in the first excitement the pendulum of price movements swung toward the decreasing side more than could be maintained. The conclusion is permitted that psychological factors played an important part; namely, the fear that more species

would be included, or the expectation of sharper enforcement, or the expectation that a large amount of frozen fish would flood the market. On February 15, there was a distinct recession of some price decreases which had taken place. The study shows that even in price administration the "soup is not eaten as hot as it is cooked." In this case, the soup became slowly but decisively cooler during the 20 days after it was served.

Four other facts evolve from the study:

1. MPR-507 has had a greater effect on stores selling fish and seafood exclusively than on chain or combined food stores. On February 15, 1944, as compared with January 11, 1944, in specialized stores about 72 percent of all fish prices had changed; in chain stores only about 59 percent had changed; and in combined food stores about 66 percent had changed. The conclusion is permitted that combined food dealers may be able to balance repercussions caused by maximum price regulations by adjustments in other food departments.
2. Price regulation does not always decrease prices. Several marked price increases were found on February 15. This means that in some cities, the regulation increased the actual prices above the then existing market level. Fortunately, the increases remained numerically and quantitatively in the minority.
3. Some reports indicate that, in general, frozen fish prices have paralleled fresh fish price movements. This may have been only a temporary consequence caused by the same psychological reasons as mentioned above, but it is a fact which cannot be overlooked in view of future price regulation.
4. Sales have not been unfavorably affected. Records of the volume of sales were available in only a few cities. In Cincinnati, Columbus, and Pittsburgh, sales remained stable during the period studied; in Minneapolis chain store sales decreased, while the small combined food stores increased their sales and the specialized stores maintained their sales volume. New York sales increased heavily, in some cases by 200 percent. Chicago sales increased in chain stores during the week preceding February 15 (125 percent on the average), while in the week preceding January 25, there was a decrease of about 49 percent. The other fish distributing stores in Chicago continued nearly the same sales volume during the whole period studied.

It may be concluded that MPR-507 was a successful venture of the OPA, but still an adventure. Prices have decreased, while regular distribution channels have not been disturbed. The price decrease in the later part of the period studied was accompanied by higher landings, which again were caused by larger runs and by the ending of the fisherman's strike in the New England area.

There is no doubt that the average Mrs. Smith could and did buy fish cheaper on February 15 than on January 11, 1944. From the standpoint of an advocate of the fishing and fish-processing industries, this is a welcome effect of MPR-507. On the other hand, no conclusion is permitted as to whether MPR-507 will continue to be salutary for production-consumer relations if adverse runs or other production difficulties should cause a decline in market supplies. Still more the demonstrated sensitiveness toward price movements of specialized stores as compared with other types of retail stores makes it imperative to apply all precautions possible before changing price levels to which the highly specialized branches of the fishery industry have become accustomed.

O-O-O

THE ANGLERFISH

By Henry M. Bearse*

For many years, anglerfish has been eaten by Italians living along the East Coast of the United States. Possessing the scientific name *Lophius piscatorius*, this fish belongs to the family Lophidae--the Anglers or Fishing Frogs. Other common names for the species are: Goosefish, monkfish, angler, bellows fish, all mouth, molligut, and fishing frog. The Food and Drug Administration has approved the term "Anglerfish" as acceptable and appropriate for labeling *L. piscatorius*. This name has been selected by Fish and Wildlife Service personnel, after consultation with the trade, as the most descriptive and appropriate for use.

The anglerfish never has been widely used, attributable perhaps to its grotesque appearance and unusual cooking requirements. Recently, however, because of wartime need for new food supplies, attempts have been made to develop a wider market for the species. Under the supervision of the "Committee for Increased Utilization of Sea Food Resources"^{1/} a program to develop interest in this fish was initiated in 1942.

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^{1/} This Committee, composed of representatives for New England fishermen, fish wholesalers, the U. S. Fish and Wildlife Service, the U. S. Food and Drug Administration, the Massachusetts Division of Marine Fisheries, and the Gloucester Chamber of Commerce, was formed to stimulate development of fisheries for little-known species of fish which could be landed and marketed in increased quantity.

In spite of the fact that large quantities have been marketed in France and England and that recipes prepared by the Committee have shown promise, it has been difficult to get processors to utilize this species. This condition has been caused partly by a shortage of experienced help in processing plants, but is more directly attributable to complications of preparation for food. When used fresh, the white and firm flesh tends to become stringy and tough unless special precaution is taken in cooking. Italian families recommend parboiling as a preliminary to frying and some families of Polish descent have used this fish successfully in the form of a stew. Smoking either in the form of a "Scotch haddie cure" or in the usual "finnan haddie" type of preparation appears to remove the objections mentioned above. When smoked, experiments have shown that the anglerfish makes an excellent product with qualities approaching the best of our smoked fish products.

As landed ex-vessel, the anglerfish consists of only the tail portion. The very large and cumbersome head is removed at sea. Taken by either otter trawl, trap, or line, the fish range in size from 1 to over 50 pounds. Notes collected by a Service biologist during a trip on a fishing trawler in January 1943, show that anglerfish composed about 5 percent of the species usually marketed and about 15 percent of the estimated total of edible waste fish. The average weight from a total of 17 specimens weighed at sea was 18 pounds with a range of $6\frac{1}{2}$ to 28 pounds. Some specimens were observed that were close to 50 pounds. From a total round weight of 308.5 pounds, 95.8 pounds of dressed anglerfish was produced, a recovery of 31 percent.

The tail portion of the anglerfish, known commonly to New England fishermen as the "Monk tail," needs further processing before marketing. Experimental packs in which drastic trimming operations were employed, gave a recovery from the tail portion of 51 percent in the form of steaks and fillets, and when dressed for smoking in one piece, about 70 percent. From the entire fish, these represent recovery of about 16 and 22 percent, respectively.

The following are the methods employed experimentally for processing this species:

I. Fresh or frozen anglerfish.

Steaks--The steaks, about $\frac{1}{2}$ " thick, are cut at right angles to the long axis of the anglerfish tail. The single bone running throughout the length of the tail is soft and the appearance is improved when this center ring of bone is included in the slice. This style of preparation lends itself to a neat and attractive package. In addition, it eliminates objectionable long fibers which appear in fillets. If steaks are to be cut, it is possible to freeze the entire portion and then use mechanical saws or cutters for slicing.

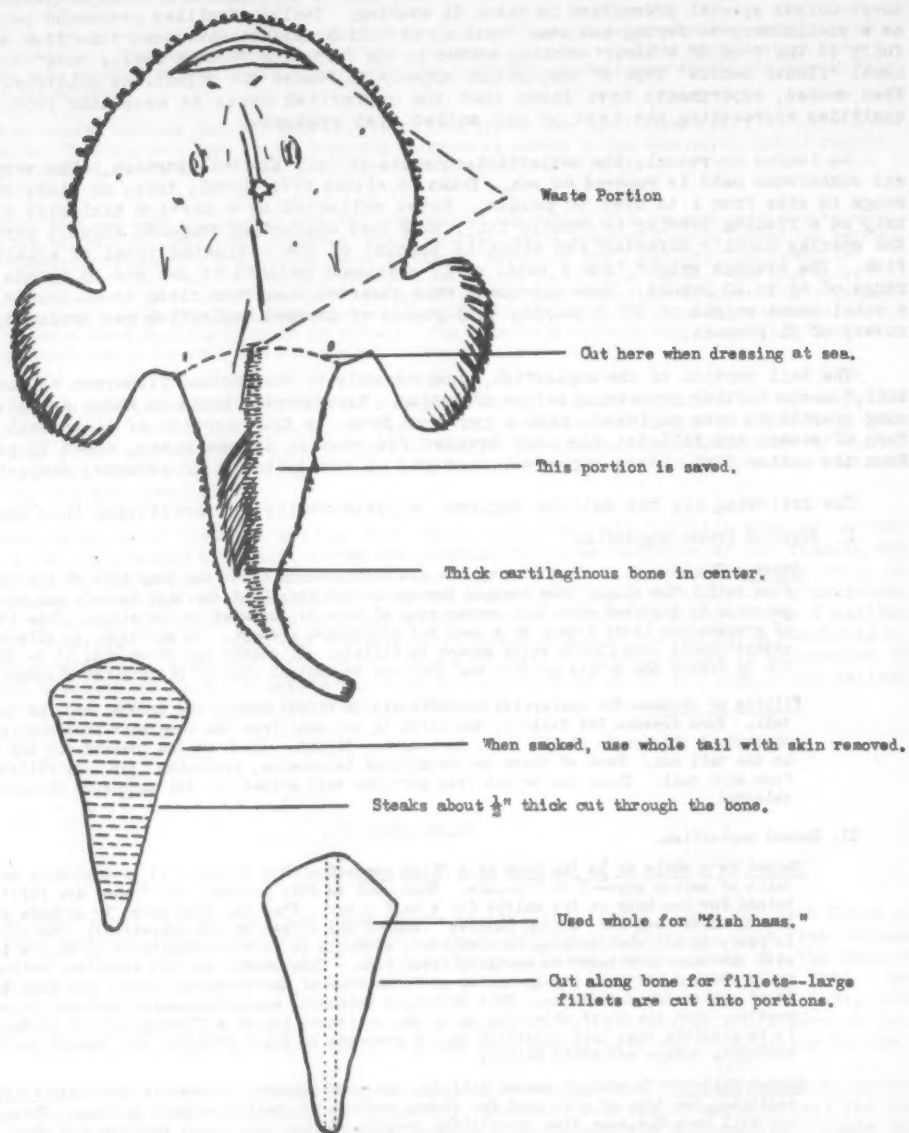
Fillets or chunks--The anglerfish is difficult to fillet neatly due to the shape of the tail. When dressed for fillets, the flesh is cut away from the long soft bone running throughout the length of the tail, leaving two fillets, thick at the forward end and thin at the tail end. Each of these can be divided lengthwise, producing four long fillets from each tail. These can be cut into portions best suited for the packaging methods selected.

II. Smoked anglerfish.

Smoked as a whole or in the form of a "fish ham"--For this purpose, it is desirable to use tails of medium size--3 to 7 pounds. When used in this process, the "hams" are first brined for one hour or dry salted for a half a day. They are then cured by methods similar to those used for "Scotch haddies" (smoked and cooked in one operation). The product is ready to eat when smoking is completed, although it is still desirable to handle it with the same care taken in handling fresh fish. This smoked ham has excellent eating qualities and has been highly spoken of by members of the trade and others who have tried it at public demonstrations. This method of preparing anglerfish seems to hold the most promise, with the chief objection being the perishability of a "Scotch haddie" product. It is possible that this objection can be overcome by quick freezing the "smoked ham" and employing modern packaging methods.

Smoked fillets--To produce smoked fillets, the usual smoking procedures have been followed, employing the type of cure used for finnan haddies or smoking without cooking. This product will keep for some time in ordinary coolers and has been found satisfactory when cooking methods are used similar to those employed for other smoked fillets.

Range, Seasonal Occurrence, and Abundance--The anglerfish occurs commonly from Newfoundland to at least as far south as Delaware Bay, and it has been reported as far south as Barbados. In New England waters, it appears to leave shoal shore waters for deeper water during the winter months. During the warmer months of the year, it is common enough to be a nuisance to shore fishermen. Trap operators as far south as Delaware Bay have to cull out



several dozen anglerfish each time the traps are lifted. On a number of occasions, the author of this report has noted trap operators shaking the anglerfish by the tail to remove more valuable species from its enormous mouth.

The potential quantities of this species available for food are difficult to estimate but there are indications that about 10 million pounds could be caught in waters adjacent to New England and New York. The largest single catch ever reported was 10,000 pounds in one set of the otter trawl by Captain Iver Carlson on the trawler Wave, October 10, 1940. Bigelow and Welch in Fishes of the Gulf of Maine mention 3,000,000 pounds landed by English and Scottish vessels in 1904, and statistics published by the Ministry of Agriculture and Fisheries of England for 1936 give the following figures: 7,104,272 pounds valued at 69,431 pounds sterling.

The accompanying sketch shows the portion of the anglerfish that is removed to form the "tail portion" or "Monk tail." A diagrammatic sketch of the cutting of fillets or steaks is also presented.

O-O-O

A STUDY OF THE NUTRITIVE VALUE OF THE PROTEIN OF COOKED ANGLERFISH, RAJAFISH, AND BAY MUSSELS

By William A. Martinek*

Some of the most productive fisheries of the continental United States are in the waters off the New England states. The catch landed in these states normally totals over 600,000,000 pounds. The bulk of the supply of fresh and frozen seafoods marketed on the densely populated Eastern Seaboard, and much of that sold in the Middle West is taken from the rich fishing grounds lying off New England and Nova Scotia.

Surprisingly enough, of 80 species of fish and shellfish which are available in these waters, 10 only are responsible for four-fifths of the total commercial catch. The remaining species are caught in limited quantities, or discarded on the fishing grounds. With wartime demands for high protein foods exceeding current supplies, increased use of underutilized species not only would help to meet this demand but would lessen the danger of overfishing the more popular varieties.

To promote their use, the Service, in cooperation with the fishing industry and interested state agencies, is experimenting with new and better methods of handling and processing these seafoods, in developing recipes for their preparation to guide the consumers, and in evaluating their quality and nutritive value as protein foods.

In connection with this last point, studies were made at the Service's Technological Laboratory, College Park, Maryland, to determine the nutritive value of the protein of cooked anglerfish, also called monkfish (Lophius piscatorius); rajafish or skate (Raja species); and bay mussels (Mytilus edulis).

Preparation of Samples--To have an adequate supply of seafoods on hand during the course of the experiments, ample quantities were prepared at one time, frozen, and so held until used. That seafoods can be frozen and held in storage without material change in their nutritive value was demonstrated in studies on the nutritive value of fresh and frozen cod, wherein the frozen fish was found equal to the fresh in the growth-promoting value of its protein.^{1/}

The fish were bought in New England markets and shipped in ice to the laboratory at College Park. After being dressed, the fish were divided into pieces of convenient size and simmered at 185° F. until cooked. The cooked pieces were drained, compressed into blocks, wrapped tightly in cellophane to prevent dehydration, frozen at 4° F., and stored in the freezing compartment of a refrigerator. During subsequent feeding experiments, the amount needed was sliced from the frozen blocks.

Fresh bay mussels, shipped from New York, were washed and then steamed for 20 minutes at 212° F. in a horizontal retort. This treatment opened the shells and cooked the flesh. After removal from the shells, the cooked mussels were handled in the same manner as the cooked fish.

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^{1/}Louise A. Marks (1943), "The Effect of Certain Cooking and Holding Methods on the Nutritive Value of the Protein and Vitamins of Cod and Oysters," M. S. thesis, University of Maryland.

Feeding Experiments--Young albino rats were allotted to test at initial live-weights of 49 to 55 grams. They were assembled into groups of ten, equally divided between sexes, and housed in individual wire cages over wire screens. Gains in weight and food intakes were recorded weekly for an eight-week period.

Each day, the animals were fed weighed portions of the cooked seafood, calculated to give equal amounts of protein to each animal on the basis of the analysis shown in Table 1.

Table I--Analysis of Cooked Seafoods

Source of Protein	Percent by Weight			
	Moisture	Protein (Nx6.25)	Ether Extract	Mineral Matter
Anglerfish	74.3	23.9	1.14	1.06
Rajafish (skates)	74.0	26.3	0.67	0.90
Bay mussels*	72.2	17.9	3.10	1.74

*Contained 3.3 percent glycogen

During the first two weeks 0.5 gram of protein per day was supplied to each rat; 0.85 gram daily for the next three weeks; 1.20 grams daily for the remainder of the test period. These amounts were selected as a result of unpublished experiments of this laboratory which demonstrated that when fish protein is fed at these levels, growth is largely a function of the quality of the protein.

Water and a basal diet were fed *ad libitum*. Except for protein, all food elements needed for normal growth were provided by the basal diet. It consisted of cornstarch, 80; Wilson's powdered liver concentrate, 0.5; lard, 10; cod liver oil, 2; dried brewer's yeast, 1.5; wheat germ embryo, 2; and U. S. P. salt mixture No. 2, 4 parts by weight. As the mixed diet contained 1.6 percent protein, subsequent calculations involving food intakes were corrected for this additional protein.

Experimental Results--Since the principal methods of cooking, including simmering, have been found to show no adverse effect on the nutritive value of the protein of cod,¹ that method was used in this experiment. Besides being extremely simple, simmering involves the addition of no ingredient other than water.

Data on the weekly live-weights for all groups showed that the rats fed anglerfish grew faster during the first three weeks. However, at the end of the eight-week period there were no statistically significant differences in the average gains in weight for the three groups. Apparently all of the seafoods under study were of equal growth-promoting value among themselves and in comparison with cooked cod.

The data for simmered cod, included in Table 2 for comparison, are taken from the work of Marks, in which the level of protein in the diet was 12 percent. (The average gain in weight for the eight-week period of the rats fed simmered cod was comparable to the gains made by rats fed cod cooked in other ways.)

Table II--Average Gain in Weight and Protein Intake Per Group for an Eight-week Period

Source of Protein	Number of rats	Average gain in weight	Coefficient of variation	Average protein intake	Standard error
		Grams	Percent	Grams	Grams
Anglerfish	10	121.4	22.4	57.0	0.28
Rajafish (skates)	9	117.2	18.5	56.4	0.16
Bay mussels	10	121.5	13.0	56.8	0.32
Cod*	11	118.0	18.0	61.4	2.50

* Data of Marks, *op. cit.*

Although fed *ad libitum*, the total amount of basal diet consumed was recorded in order to calculate the level of protein in the complete diet. For all groups except that fed anglerfish, the level of protein in the diet was 12 percent. That group ate more liberally of the diet, lowering the protein level to 11 percent. No trouble was encountered in feeding the seafoods, and scattering of both basal diet and seafoods was negligible. Data for one rat in the skate group were not obtained since an abnormally-shaped tooth prevented it from eating properly and it was discarded early in the experiment.

¹/ Marks, *op. cit.*

SUMMARY

The proteins of cooked anglerfish, rajafish, and bay mussels were compared at a level of 11 or 12 percent in the diet.

All of the proteins were of good quality and of equal growth-promoting value. The results indicate, therefore, that these fishery products have food value comparable with that of other, more widely-utilized fishery items.

O-O-O

1944 ALASKA SALMON CONCENTRATION ORDER ISSUED MARCH 3

The new concentration order under which the Alaska salmon industry will operate during the 1944 season was announced March 3 by Secretary of the Interior Harold L. Ickes. The order becomes effective immediately and will be administered by the Office of the Coordinator of Fisheries, which directed a similar plan last year.

The Alaska salmon fisheries, the most important industry in the Territory, normally produce nearly 90 percent of the United States' supply of canned salmon and the concentration orders have been issued to insure the maximum production possible under wartime conditions. While continuing the plan of concentrating the canning of salmon in the most efficient plants, this year's order is somewhat more liberal than that of 1943 in that it authorizes the operation of 89 out of a total of 119 plants, compared with 77 authorized last year. Important changes in the manpower quotas for the various canneries, which have been established by the War Manpower Commission, are specified in the order. Also new this year is the requirement that all persons, companies, and corporations authorized under the terms of the order to engage in salmon canning must obtain a license from the Fishery Coordinator. The licenses will, however, be issued automatically to all cannery named in the order as being authorized to can salmon.

The concentration plan, under which the Alaska salmon industry operated last year for the first time, was made necessary because of wartime difficulties of operation. Being definitely seasonal, the industry must import most of its labor, materials, and equipment from the States. With serious shortages of both manpower and equipment, it was no longer feasible to operate the smaller or less efficient plants. By rationing the available facilities, the industry was able last year to increase the pack to 5,412,000 cases, compared with 5,076,000 cases in 1942, with the use of a minimum amount of critical materials, manpower, and shipping facilities.

The Alaska salmon canning industry was virtually unanimous in requesting the Fishery Coordinator to repeat the concentration plan during the 1944 season.

1944 ALASKA FISHERY REGULATIONS ISSUED MARCH 20

New regulations for the protection of the commercial fisheries of Alaska in 1944 were promulgated March 20, by Secretary of the Interior Harold L. Ickes. Among changes of major importance are the following:

Regulations have been modified in the Bristol Bay area to permit the resumption of commercial fishing for salmon in the Egegik district which was closed to fishing in 1942 and 1943.

Longer and deeper purse seines will be permitted in the southeastern Alaska salmon fishery during 1944. The new maximum size for purse seines is 300 fathoms in length and 400 meshes in depth. Purse seines previously authorized were 200 fathoms in length and 350 meshes in depth.

Herring quotas have been increased substantially in all of the major producing areas. The new quotas will permit taking of approximately 80,000,000 more pounds of herring than last year. An increase of 100,000 barrels in the Kodiak area will permit a total take of 300,000 barrels in quota waters during the open season from July 1 to October 15.

In the Prince William Sound area, from June 24 to October 15, a total of 200,000 barrels of herring may be taken—an increase of 125,000 barrels over 1943.

The quota for southeastern Alaska has been doubled—200,000 barrels may be taken during the open season from June 15 to October 15. In addition, 2,000 barrels of herring may be taken for food in southeastern Alaska in each calendar month from October 16 of one year to June 14 of the following year. This provision will be effective beginning October 16, 1944.

As in previous years, the new regulations will be published in codified form and simplified interpretations will be made available in the affected districts.

FISH LOCATED WITH SOUNDING DEVICES

Arrangements are now being made between the Office of the Coordinator of Fisheries and the Navy for a full-scale test of echo-sounding devices on surface vessels as a means of locating schools of fish, Coordinator Harold L. Ickes announced March 9. The tests will be made first in waters off California as soon as certain security regulations can be complied with.

The echo-sounding devices now a part of the equipment of Navy patrol vessels are believed to be the finest in the world, infinitely superior to those in use just before the war. Tests of such devices in locating schools of herring were begun by the British in the North Sea just prior to the war. Similar tests made in waters off British Columbia during the past fall gave promising results. The series of tests planned for the West Coast will be the first experiment of this type in American waters.

Echo-sounding equipment has been of great value to vessels engaged in fishing for species known as "bottom fish" by permitting exploration of the floor of the ocean, thus protecting nets from rocks and locating undersea valleys where some bottom fish congregate. With sensitive equipment and trained operators it is believed possible not only to locate schools of fish but to determine the size and direction of the schools. As soon as arrangements have been completed, representatives of the Fish and Wildlife Service will be allowed to make tests aboard the Navy's patrol vessels during their routine operations.

Already experiments have been made in sighting schools of fish from Naval patrol blimps. Sighting from the air is, however, effective during only about three hours of the day since at other times reflections make sighting of fish unlikely. This method is also ineffective when the water is rough. On the other hand, echo-sounders can operate 24 hours a day in all weather.

The chief purpose of the experiments is to aid fishermen in catching pilchards, or California sardines. Traditionally the pilchard, as is the case with some other schooling fishes, is caught during the dark of the moon. This is due to the fact that the fish disturb the minute organisms in surface waters, causing them to phosphoresce, thereby revealing the presence of the fish to the fishermen. Due to this method of locating fish, fishing for such species as the pilchard is conducted only about half of each month. The new method, if it works out, would make it possible to fish in daylight as well as at night. Continuous fishing for pilchards would probably mean a large production as well as better utilization of canning and processing equipment. Tests on other schooling fish also are planned.

SPECIAL RATION POINTS PROVIDED FOR FISHERMEN

Provision has been made for commercial fishermen and for persons employed on inland water carriers to receive an allowance of ration points for all rationed foods on the basis of four meals per day, the OPA said March 19.

The allowance may be secured by applying to the local War Price and Rationing Board, using a simple form provided for that purpose. Both canned fruits and vegetables and meats are included, the allowance being seven-tenths of a point per meal per person for processed foods and one point per meal per person for meats-fats. If baking is done aboard the carrier, the allowance for meats-fats is 1.1 point per meal.

It is recognized that the commercial fishing industry and inland water transportation are directly connected with the war effort, OPA said in announcing the point allowance on a four meals per day basis.

Information received by OPA indicates that men on board ships, boats, tugs, and barges engaged in commercial fishing or commerce customarily eat the equivalent of one meal every six hours.

In determining the amount of rationed food for institutional users who feed employees on ships, boats, tugs, and barges, it is necessary to report the number of men to be fed, the number of days the carrier will be in operation, and information on proposed baking during the period for which application is made.

Amdt. 52 to General Ration Order 5--Food Rationing for Institutional Users--became effective March 23, 1944. Excerpts follow:

1. A new section 7.9 is added to read as follows:

Sec. 7.9 Allotments for Group IV users who feed employees on board ships, boats, tugs and barges. (a) Beginning with the March-April 1944 allotment period, Group IV establishments on board ships, boats, tugs and barges will be granted allotments of rationed food for those establishments on the basis of the number of persons to be fed there and the number of days the vessel will be in operation during the allotment period.

(c) Such users are not required to furnish the information called for by OPA Form R-1307 Supplement. Application for allotments for those establishments shall be made to the Board on OPA Form R-315 (instead of on OPA Form R-1309 (Revised)). The application must state:

(1) The name and address of the applicant and the name of the vessel where the persons covered by the application will be fed;

(2) The number of days he expects to operate the establishment during the allotment period (partial days of operation shall not be counted as full days, but one-quarter of a day shall be counted for each six hours or fraction thereof of operation);

(3) The number of persons he expects to feed on each day of operation, counting each person fed only once per day; and

(4) The percentage (by number) of bread, rolls, doughnuts and crullers, pies, cakes and pastries to be served during the period that the applicant himself will bake;

(5) On his application for allotments for the May-June 1944 Allotment period

and subsequent periods, the application must also state the number of days he operated the establishment and the number of persons he fed each day during the preceding allotment period.

(d) The allotment of each rationed food shall be computed in the following way:

(1) Take the total number of meals to be served during the allotment period (that number is to be figured on the basis of four meals per person for each day he is fed; for partial days of operation, one meal is to be figured for each six hours or fraction thereof of operation);

(2) Multiply that total by the allowance per person for that food as fixed in the supplement (using the regular or the baking allowance, depending on the applicant's baking percentage);

(3) The result is the allotment for the period.

OPA SETS USED BARREL PRICES

Ceiling prices for sales of used tight wooden barrels by emptiers or dumpers—which up to now have been exempt from price control—were announced March 28 by the Office of Price Administration. The prices, included in Maximum Price Regulation 524, became effective April 1, 1944. Dollars-and-cents ceilings also are established at other levels of distribution besides the emptiers' or dumpers' level—for peddlers who collect barrels from emptiers and sell them to dealers, and for dealers who sell used barrels principally on a "selected and sound" or on a reconditioned basis to re-users.

The new maximum prices per barrel, f.o.b. conveyance, for representative types of used tight barrels are as follows:

Regular Barrels (double head)	Sales to Anyone By Dumpers	Sales to Anyone By Peddlers	Sales by Other than Dumpers to Consumers and Exporters		
	As They Run	As They Run	As They Run	Selected & Sound	Recon- ditioned
45 to 60 gallons	\$1.25	\$1.60	\$1.60	\$2.00	\$3.50
25 to 45 gallons	.75	1.00	1.00	1.30	2.40
Up to 20 gallons	.45	.60	.60	.80	1.35

Ceilings also are established for reconditioning services performed on used barrels by a dealer for an owner of used barrels. Also established are ceiling prices for used staves, heads, hoops and extras and other cooperage stock.

SALES BY MARINE PROVISIONERS PLACED UNDER MPR-421

Sales by marine provisioners, persons who supply food products for the provisioning of boats and ships, were brought under the regulation governing ceiling prices of dry groceries sold by wholesalers, by the Office of Price Administration, in Amdt. 7 to Maximum Price Regulation No. 421, effective March 13, 1944.

Under earlier regulations, marine provisioners could not, without hardship, use the maximum prices established for other wholesalers because of unusually high operating costs, including maintenance of power launches, toll bridge charges and expense of a 24-hour-a-day working force for loading provisions. They were therefore excluded from the regulation by amendment and have been operating under the General Maximum Price Regulation—with the individual seller's price "frozen" at his March 1942 "high"—for practically all of the dry groceries sold by them.

However, the present regulation covering most dry grocery sales by wholesalers includes a separate classification for institutional wholesalers, and marine provisioners are now being included in that classification. This, it is believed, will give them needed relief by furnishing mark-ups more nearly in line with those customary in the industry in normal times.

Institutional wholesalers' maximum prices for the commodities covered by the regulation may now be used for regular sales by marine provisioners to ship operators and boat and steamship companies. In cases of sales to retailers, however, marine provisioners must figure their maximum prices either as Class 2 (cash-and-carry) wholesalers or as Class 3 (service) wholesalers, depending upon whether the sales are being made with or without delivery.

\$13.25 A POUND PAID FOR SPONGES

The average price of sponges sold on the Tarpon Springs, Florida, Exchange in 1943 was \$13.25 a pound, believed to be the highest price for which sponges have ever sold, the Fish and Wildlife Service of the Department of the Interior reported March 4. Total value of sponges sold at the exchange was \$2,305,078, a record figure, although the number of sponges sold reached a new low.

Sponges are sold by the bunch, the bunches varying from a pound and a half to about ten pounds. Last year 41,773 such bunches were sold; the total weight being about 175,000 pounds. In 1940, the average price per pound of the sponges sold on the Tarpon Springs Exchange was \$3.65. That year 56,491 bunches weighing a total of about 232,000 pounds were sold.

Current U.S. sponge production is low due to a blight which began in 1939 and destroyed vast beds of the animals and because of the effect of war conditions on the fishery. While the sponge is most familiar for its household uses, industrial uses are of considerably greater importance. Thought by many to be of vegetable origin, the sponge as marketed is the skeleton of one of the most primitive of animals.

Sectional Marketing Reviews

FISHERIES OF WASHINGTON AND OREGON

Considerable quantities of herring from Puget Sound waters reached Seattle markets in March, the Service's representatives in the northwest Pacific area reported. During the early part of the month the market suffered from a continued shortage of Columbia River smelt, soupfin shark, and lingcod. A number of shark fishing vessels were reported changing to line fishing or being overhauled for halibut operations. In the third week of the month, herring appeared in Puget Sound for the first time this year. Some 60,000 pounds were received at Seattle that week and in the fourth week, the receipts of this species accounted for one-half of the entire arrivals of fresh fish. Lingcod receipts increased during the third week, doubling those of the previous week. Unfavorable weather off the coast hampered some operations early in the month, while generally unfavorable weather and lay-off of vessels for seasonal repairs reduced the receipts during the last week of March.

Fresh Fish Trade

FEBRUARY LANDINGS AT THREE PORTS GREATER THAN IN 1943

Fishing vessels delivering their catches to the ports of Boston and Gloucester, Mass., and Portland, Me., during February landed a total of 16,170,527 pounds of fishery products, valued at \$1,217,704 to the fishermen, according to the Service's Current Fishery Statistics No. 120. This was an increase of 60 percent in amount landed and 79 percent in value received by the fishermen as compared with January 1944. Compared with February 1943, it was an increase of 5 percent in volume, but a decrease of 16 percent in value. The decline in value was due to price ceilings which have been applied since February 1943.

Considering the landings by ports, 9,792,192 pounds, valued at \$842,208, were landed at Boston; 5,545,781 pounds, valued at \$333,344, at Gloucester; and 832,554 pounds, valued at \$42,152, at Portland.

During the month, 158 vessels made 460 trips to the fishing grounds. This compares with 156 vessels which made 447 trips during February 1943.

The over-all weighted average price per pound received by the fishermen for their catch during February was 7.53 cents as compared with 6.73 cents during January and 9.44 during February 1943.

Total landings at the three ports for the first two months of 1944 amounted to 26,268,287 pounds, valued at \$1,897,155. This was a decline of more than $\frac{3}{4}$ million pounds as compared with the similar period of 1943.

Landings by Fishing Vessels at Boston and Gloucester, Mass., and Portland, Maine

Item	February 1944		January 1944		February 1943		Two months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	February 1944	Cents*	February 1943	Cents*
Cod	3,077,267	8.35	1,262,218	8.18	2,949,380	11.08	4,339,485	8.31	4,269,880	11.23
Haddock	7,557,492	8.79	3,092,283	8.88	5,437,239	12.43	10,649,775	8.82	11,901,061	11.57
Hake	463,059	4.96	731,947	5.22	362,975	7.96	1,195,006	5.12	654,992	8.31
Pollock	662,614	6.83	603,741	6.71	709,147	11.78	1,266,355	6.77	2,680,337	10.15
Cusk	55,155	8.58	90,879	7.47	66,538	10.12	146,034	7.89	105,533	10.02
Halibut	7,484	16.71	4,199	16.48	11,610	35.28	11,683	16.63	14,169	35.77
Mackerel	510	17.65	-	-	700	3.00	510	17.65	3,330	14.29
Flounders:										
Gray sole	141,858	8.90	125,472	9.14	202,466	10.13	267,330	9.01	333,709	10.33
Lemon sole	13,191	15.15	12,475	10.99	8,395	19.39	25,666	13.13	21,290	20.89
Yellowtail	192,708	7.52	243,011	7.45	126,645	9.65	435,719	7.48	317,005	8.39
Blackback	168,240	9.73	132,014	9.73	92,890	9.55	300,254	9.73	186,810	8.97
Dab	97,051	6.30	95,480	6.35	108,440	8.84	192,531	6.33	209,763	8.76
Other	-	-	-	-	120	-	-	-	565	-
Rosefish	3,531,508	4.20	3,534,778	4.18	5,183,664	5.07	7,066,286	4.19	8,973,766	4.93
Whiting	6,864	2.96	4,845	3.14	114,918	6.77	11,709	3.03	153,437	6.65
Wolffish	37,328	7.49	10,302	7.68	22,668	10.08	47,630	7.53	30,093	9.78
Eslopout	36,714	3.52	42,782	4.96	12,230	4.66	79,496	4.30	12,230	4.66
Scallops (meats)	38,500	37.99	31,407	35.00	7,237	61.70	69,907	36.65	38,369	53.89
Other	82,984	-	79,927	-	22,870	-	162,911	-	51,523	-
Total	16,170,527	7.53	10,097,760	6.73	15,440,132	9.44	26,268,287	7.22	29,957,862	9.27
By ports:										
Boston	9,792,192	8.60	4,497,600	8.47	9,084,192	11.54	14,289,792	8.56	19,022,765	10.95
Gloucester	5,545,781	6.01	4,704,810	5.41	5,099,104	6.68	10,250,591	5.73	8,488,793	6.73
Portland	832,554	5.06	895,350	4.90	1,256,836	5.43	1,727,904	4.98	2,446,304	5.11

*Weighted average of prices per pound paid to fishermen.

FEBRUARY LANDINGS AT NEW BEDFORD ABOVE YEAR AGO

Landings of fishery products during February at New Bedford, Mass., totaled 4,638,731 pounds, valued to the fishermen at \$421,374, according to data published in Current Fishery Statistics No. 115 by the U. S. Fish and Wildlife Service. This was an increase of 8 percent in amount landed and 27 percent in value to the fishermen as compared with January.

Compared with February 1943 when 3,227,872 pounds, valued at \$361,926, were landed, it was an increase of 44 percent in volume and 16 percent in value.

During the month, 132 craft made 318 trips to the fishing grounds. The over-all weighted average price per pound received by the fishermen for their catch during February was 9.08 cents as compared with 7.76 cents during January and 11.21 cents during February 1943. The principal items landed during February were yellowtail and eelpout, which accounted for 79 percent of the total.

Total landings for the first two months of 1944 amounted to 8,925,495 pounds, valued at \$753,907 to the fishermen. Compared with the same period of 1943, this was an increase of 24 percent in volume, but a decrease of 5 percent in value. The total weighted average value for the first two months of the current year was considerably lower than that of 1943, averaging 8.45 cents per pound as compared with 11.00 cents during the similar period of 1943. This resulted from the application of price ceilings.

Landings by Fishing Craft at New Bedford, Massachusetts

Item	February 1944		January 1944		February 1943		Two months ending with--			
	Pounds	Cents*	Pounds	Cents*	Pounds	Cents*	February 1944		February 1943	
Cod	377,166	8.12	308,942	7.80	131,078	10.99	686,108	7.98	235,433	11.00
Haddock	350,656	9.00	262,806	8.99	168,380	12.20	613,462	9.00	397,612	11.36
Hake	1,143	8.22	1,384	7.80	180	5.56	2,527	7.99	608	5.92
Eelpout	1,142,711	9.06	660,320	5.30	395,197	3.91	1,803,031	7.68	402,137	3.88
Pollock	9,884	6.49	1,112	6.20	2,495	10.38	10,996	6.46	3,591	10.69
Halibut	537	16.95	170	15.88	538	22.30	707	16.69	901	22.20
Flounders:										
Gray sole	240	9.17	67	8.96	450	11.11	307	9.12	515	10.87
Lemon sole	49,865	15.75	25,860	11.04	19,133	20.41	75,725	14.14	59,198	22.78
Yellowtail	2,527,554	7.50	2,901,873	7.50	2,265,459	9.17	5,429,427	7.50	5,633,466	8.59
Blackback	29,602	9.81	44,587	9.90	19,255	11.80	74,189	9.87	42,525	11.03
Dab	1,130	6.46	955	6.81	49,619	10.17	2,085	6.62	59,969	9.96
Wolffish	1,155	7.36	150	7.33	560	10.00	1,305	7.36	560	10.00
Scallops (meats)	142,763	38.00	68,646	34.99	169,513	54.30	211,409	37.03	367,809	53.69
Other	4,325	-	9,892	-	6,015	-	14,217	-	12,335	-
Total	4,638,731	9.08	4,286,764	7.76	3,227,872	11.21	8,925,495	8.45	7,216,659	11.00

*Weighted average of prices per pound paid to fishermen.

FEBRUARY RECEIPTS IN NEW YORK SALT-WATER MARKET 22 PERCENT GREATER THAN IN 1943

Receipts of fresh and frozen fishery products in the salt-water market in February increased 3 percent compared with January and 22 percent compared with February 1943, according to the New York Market News office.

An increase of 206 percent in haddock receipts in February followed reduced fishing activity in January at various ports due to the vessel tie-up. At New York, there were only 9,000 pounds of haddock landed by 6 vessels during January as compared with 149,000 pounds landed by 11 vessels during February. Sea bass receipts were much higher than during January and approximately 20 percent of the total went into cold storage.

Following the opening of fishing in Florida, mullet receipts increased greatly, surpassing the receipts of February 1943 by 86 percent. Spanish mackerel receipts were the same as in January, but were 217 percent greater than in February 1943. The market for this item and king mackerel was generally sluggish during the first two weeks, but strengthened and reached its peak the third week. While it weakened toward the end of the month, it did not go as low as during the first two weeks.

Yellowtail receipts comprised 13 percent of the total for February, but they were considerably below January. Both landings at New York and overland receipts decreased in February.

Receipts of Fresh and Frozen Fishery Products--Salt-water Market, New York City*

Item	February 1944	Feb. compared with		January 1944	February 1943
	Pounds	Jan. 1944	Feb. 1943	Pounds	Pounds
Classification:		Percent	Percent		
Fish	11,531,000	+ 4	+ 21	11,076,000	9,502,000
Shellfish, etc.	5,737,000	+ 1	+ 23	5,667,000	4,675,000
Total receipts	17,268,000	+ 3	+ 22	16,743,000	14,177,000
Important Items:					
Cod	1,297,000	+ 42	- 6	915,000	1,373,000
Flounders:					
Blackbacks	485,000	+ 31	+ 79	370,000	271,000
Yellowtails	2,216,000	- 26	- 23	2,395,000	2,885,000
Haddock	844,000	+206	+ 25	276,000	673,000
Mackerel	119,000	- 41	- 73	203,000	433,000
Ocean pout	456,000	- 41	+500	777,000	76,000
Sea bass	506,000	+153	+231	200,000	153,000
Scup (porgy)	451,000	- 14	+ 69	525,000	267,000
Smelt	542,000	- 43	+ 78	551,000	305,000
Spanish mackerel	631,000	-	+217	631,000	199,000
Whiting	474,000	+ 96	- 20	242,000	590,000
Clams, hard	2,195,000	+ 13	+ 30	1,937,000	1,687,000
Lobsters	364,000	- 17	+ 48	437,000	246,000
Shrimp	850,000	- 26	+ 5	1,151,000	809,000
Arrivals By:					
Fishing vessels	1,737,000	+ 66	+ 48	1,048,000	1,177,000
Truck, freight, and express	15,531,000	- 1	+ 19	15,695,000	13,000,000

*Excluding imports entered at New York City.

FEBRUARY RECEIPTS AT CHICAGO GAIN 3 PERCENT OVER JANUARY

Receipts of fresh and frozen fishery products in Chicago during February were 3 percent over January, but were 4 percent less than February 1943, according to the Service's Fishery Market News office in Chicago. Although considerable quantities of Canadian winter-caught fish were received, fresh fish, in general, showed substantial declines. Truck shipments decreased 4 percent from January, while rail freight showed an increase of 30 percent. Rail express shipments declined 21 percent from January, but compared to February 1943, showed a substantial gain of 22 percent.

Receipts of Fresh and Frozen Fishery Products at Chicago

Item	February 1944	February 1944 compared with		2 mos. Jan.-Feb. 1944	2 mos. 1944 compared with 2 mos. 1943	12 months Jan.-Dec. 1943
	Pounds	Jan. 1944	Feb. 1943	Pounds	Percent	Pounds
Classification:		Percent	Percent			
Fresh-water fish	3,654,000	+ 5	-	7,139,000	+ 15	42,505,000
Salt-water fish	1,875,000	+12	+ 9	3,548,000	- 4	29,820,000
Shellfish, etc.	514,000	-26	- 42	1,212,000	- 20	11,706,000
Total receipts	6,043,000	+ 3	- 4	11,899,000	+ 4	84,034,000
Important Items:						
Carp	243,000	-33	- 50	606,000	- 16	4,419,000
Lake herring	251,000	-28	+ 25	600,000	+ 62	4,100,000
Lake trout	326,000	-25	- 14	758,000	+ 20	7,002,000
Sauger	583,000	+94	+ 2	883,000	- 13	2,529,000
Whitefish	645,000	+20	+ 12	1,184,000	+ 19	4,671,000
Yellow pike	220,000	-35	- 32	560,000	- 4	3,733,000
Cod	233,000	+ 8	+248	449,000	+166	2,627,000
Halibut	497,000	+48	- 38	833,000	- 50	11,436,000
Salmon	288,000	+12	+ 85	545,000	+ 13	2,505,000
Oysters	154,000	-40	- 9	409,000	+ 13	1,293,000
Shrimp	254,000	-26	- 57	598,000	- 36	8,793,000
Leading Sources:						
Wisconsin	604,000	- 7	- 17	1,253,000	+ 19	9,257,000
Massachusetts	601,000	+ *	+ 76	1,201,000	+ 37	8,913,000
Manitoba	1,670,000	+54	+ 16	2,754,000	+ 11	8,260,000
Domestic total	3,507,000	- *	+ 2	7,026,000	+ 12	57,066,000
Imported total	2,536,000	+ 9	- 10	4,873,000	- 5	26,968,000
Transported by:						
Trucks	1,266,000	- 4	- 22	2,586,000	- 9	18,898,000
Express	1,736,000	-21	+ 22	3,938,000	+ 32	35,355,000
Freight	3,041,000	+30	- 6	5,375,000	- 4	29,781,000

*Less than 1/2 of one percent.

FEBRUARY RECEIPTS AT SEATTLE SHOW 28 PERCENT GAIN

With the help of large arrivals of frozen halibut and silver salmon from Alaska, Seattle's receipts of fresh and frozen fishery products in February exceeded those of January and of February 1943, according to the Service's Fishery Market News office in Seattle. The gain over January was 28 percent, while that over February 1943 was 92 percent.

Receipts totaled 4,916,000 pounds, making the figure for the first two months of 1944, 32 percent larger than that for the similar period in 1943. The most important item received was halibut, while silver salmon, lingcod, and Pacific oysters followed in order.

Receipts of Fresh and Frozen Fishery Products at Seattle*

Item	February 1944	February 1944 compared with		2 mos. Jan.-Feb. 1944	2 mos. 1944 compared		Jan.-Dec. 12 months 1943
		Jan. 1944	Feb. 1943		2 mos. 1943		
Classification:	Pounds	Percent	Percent	Pounds	Percent		Pounds
Total fish and shellfish	4,916,000	+ 28	+ 92	8,768,000	+ 32		82,505,000
<u>Important Items:</u>							
Halibut	1,272,000	- 12	+539	2,724,000	+ 52		24,383,000
Lingcod	423,000	+202	+ 5	563,000	- 11		5,958,000
Rockfish	243,000	+ 70	+ 15	367,000	+ 6		4,483,000
Salmon, chum	126,000	- 46	+ 83	361,000	+ 32		3,163,000
Salmon, silver	725,000	+106	+867	1,077,000	+133		4,772,000
Shark, soupfin	186,000	- 1	- 69	373,000	- 49		1,559,000
Livers, dogfish	129,000	+ 18	+174	238,000	- 90		2,246,000
Oysters, Pacific, shucked	377,000	+ 17	+162	700,000	+149		2,486,000

*Halibut and shark fleets and receipts from local and all other sources.

FEBRUARY PRODUCTION IN GULF BELOW 1943

Labor shortages, both on the vessels and for shore operations, and inclement weather affected the production of fishery products in the Gulf area for the month of February, according to the Service's Fishery Market News office at New Orleans. Production of both shrimp and oysters, the two most important items, and salt-water fish, fell considerably below February 1943 totals. Compared with January, production increased in general, attributable to inactivity of the fishing fleet in Mississippi during the entire month of January.

The high prices being paid for crabmeat on the eastern markets greatly increased the production of hard crabs and crabmeat over February 1943. Oyster canning increased during the month. A considerable number of the plants canning oysters are now operating under Federal Food and Drug Inspection Service.

Production of Fishery Products in the Gulf States*

Item	Unit	February 1944	February 1944 compared with		2 months Jan.-Feb. 1944	Compared with		12 months Jan.-Dec. 1943
			Jan. 1944	Feb. 1943		2 months 1943		
			Percent	Percent		Percent		
Shrimp:								
For canning	Bbls.	85	- 87	- 98	728	- 93		138,874
Other	"	10,414	- 12	- 3	22,212	+ 25		251,394
Total	"	10,499	- 16	- 31	22,940	- 19		390,268
Oysters:								
For canning	"	84,046	+370	- 37	101,941	- 52		507,350
Other	"	33,032	+ 16	- 17	61,435	- 25		298,641
Total	"	117,078	+153	- 32	163,436	- 44		805,991
Hard crabs	Lbs.	313,908	+289	+170	394,618	+ 83		8,876,943
Crab meat, fresh-cooked	"	40,023	+450	+210	47,303	+101		1,026,908
Salt-water fish	"	450,080	- 3	- 25	914,401	- 7		6,683,995
Fresh-water fish	"	60,270	+186	+ 58	81,340	+ 56		662,525

*Includes production in Alabama, Mississippi, Louisiana, and Texas.

AMENDMENT 26 TO MPR-418 EFFECTIVE MARCH 13

Price limitations have been established on sales of fresh fish and seafood not under specific ceilings when they are sold by fishermen and wholesalers in combination with varieties for which maximum prices have been fixed, the Office of Price Administration announced March 7. These limitations, listed in Amdt. 26 to MPR-418 which became effective March 13, include:

1. A ceiling of the current market price or 5 cents a pound (whichever is less) on sales or purchases of hitherto uncontrolled fish or seafood, by or from producers, if at least 25 percent of the weight of the total fish or seafood involved in the sale is under price control.
2. A ceiling of the current market price for sales or purchases by or from wholesalers of hitherto uncontrolled fish when sold in combination with controlled fish.
3. A prohibition against the offering, selling, or delivering of fresh fish or seafood on condition that the purchaser is required to purchase some other commodity or service.
4. A prohibition against falsely or incorrectly invoicing fresh fish or seafood.

The action was taken because of many cases called to OPA's attention where fantastic and exorbitant prices were paid suppliers of fresh fish and seafood on which there was no control to ensure to the purchaser supplies of varieties for which ceiling prices are fixed. There was an instance in which a wholesaler had to pay as high as \$500 for one fish (a skate) to obtain an entire boatload of a type of fish under price control. In several other instances, a few pounds of uncontrolled fish were auctioned off to wholesalers from a boatload of fish otherwise under ceilings with the unstated consideration that the highest bidder got the entire boatload at ceiling prices after being the high bidder for the few pounds of non-ceiling fish. The action should strengthen OPA's efforts to keep fish prices in line at all levels, including retail, OPA said.

OPA has pursued the policy of regulating the major species of fish and seafood first, and plans to extend price control to other and minor species as the necessary data on these items are collected and analyzed. Until this is done, OPA believes it is necessary to separate the market activities with respect to uncontrolled fish from those of controlled fish so that the former do not impede effective price control. Excerpts from Amdt. 26 follow:

Section 14 is amended to read as follows:

Sec. 14. *Evasion.* (a) The price limitations set forth in this Regulation shall not be evaded, either by direct or indirect methods, in connection with an offer, solicitation, agreement, sale, delivery, purchase or receipt of, or relating to fresh fish or seafood separately or in combination with any other commodity or service, or by way of any commission, service, transportation, container, packaging or other charge, or discount premium or other privilege, or by tying agreement or other trade understanding, or by changing the style of dressing of fresh fish or seafood, or otherwise.

(b) Specifically, but not exclusively, the following practices are prohibited:

(1) Falsely or incorrectly invoicing fresh fish and seafood.

(2) Offering, selling or delivering fresh fish or seafood on condition that the purchaser is required to purchase some other commodity or service.

(3) Offering to sell or purchase, selling or purchasing, delivering or receiving at a price higher than the current market price, not to exceed 5 cents per pound, any fresh fish or seafood not priced by this Maximum Price Regulation No. 418 when sold by or purchased from a producer in combination with a sale or purchase of fresh fish or seafood, the price of which is controlled by Maximum Price Regulation No. 418; *Provided*, That this subparagraph (3) shall not apply if fresh fish or seafood, the price of which is controlled by Maximum Price Regula-

tion No. 418, constitutes less than 25 percent of the weight of the fresh fish or seafood involved in the total sale or purchase.

(4) Offering to sell or purchase, selling or purchasing, delivering or receiving at a price higher than the current market price any fresh fish or seafood not priced by this Maximum Price Regulation No. 418 when sold by or purchased from a wholesaler in combination with a sale or purchase of fresh fish or seafood, the price of which is controlled by Maximum Price Regulation No. 418.

(5) Charging, paying, billing or receiving any consideration for or in connection with any service for which a specific allowance has not been provided in this Maximum Price Regulation No. 418.

AMENDMENT 27 TO MPR-418 EFFECTIVE MARCH 18

Maximum prices for sales of fresh ocean pouts (also commonly known as conger eels or eelpouts) for producers and wholesalers were announced by the Office of Price Administration, March 20. This action, taken through issuance of Amdt. 27 to MPR-418, effective March 18, was found to be necessary because producers were using this previously uncontrolled item to evade ceiling prices on boatloads of controlled fish. Exorbitant prices were paid fishermen for this fish in order to secure for buyers supplies of ceiling priced fish. In some cases, this was as high as \$3 per pound off the boat.

Under Amdt. 26 to the fish regulation a cover-all provision fixed a ceiling of 5 cents per pound for all uncontrolled species when sold in combination with controlled varieties

of fish. The 5-cent cover-all is far above the 1942 average for sales of ocean pout by producers. The new wholesale prices represent a reduction of 2 cents per pound round below present going prices.

Excerpts follow:

Maximum Price Regulation No. 418 is amended in the following respects:

1. Schedule No. 64 is added to Table A in section 20 to read as follows:

TABLE A--MAXIMUM PRICES FOR PRODUCERS

Sched. No.	Species	Item No.	Style of dressing	Size	Months	Price per pound Bulk ex-vessel
64	Ocean pout (Conger eel or eelpout) (<i>Zoarces anguillaris</i> , <i>Leptocephalus conger</i>)	1	Round	All	Jan-Dec	\$0.03

- 2, 3, 4, and 5. Schedule No. 64 is added to Tables B, C, D, and E in section 20 to read as follows:

Sched. No.	Species	Item No.	Style of dressing	Size	Months	Price per pound TABLE			
						B	C	D	E
64	Ocean pout (Conger eel or eelpout) (<i>Zoarces anguillaris</i> , <i>Leptocephalus conger</i>)	1	Round	All	Jan-Dec	4	5	6	8 $\frac{1}{2}$
		2	Fillets	"	"	18	19 $\frac{1}{2}$	20 $\frac{1}{2}$	23

*TABLE B--MAXIMUM PRICES FOR PRIMARY FISH SHIPPER SALES

TABLE C--MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE SALES AND SALES BY WHOLESALERS OTHER THAN PRIMARY FISH SHIPPER WHOLESALERS TO OTHER WHOLESALERS

TABLE D--MAXIMUM PRICES FOR CASH AND CARRY SALES

TABLE E--MAXIMUM PRICES FOR SERVICE AND DELIVERY SALES

AMENDMENT 28 TO MPR-418 SETS CANADIAN LAKE FISH PRICES

A new schedule of American importers' maximum prices for Canadian fresh lake fish was issued March 29 by the Office of Price Administration, which at the same time fixed prices which the importers can pay in Canada for these items. As a result of this action, effective April 3, 1944, the prices of some Canadian fresh lake fish items should be substantially reduced in retail sales to the American consuming public. The new schedule reflects the prevailing ceiling prices plus the average transportation costs from any of Canada's interior lakes to Winnipeg, traditionally the central gathering point for all Canadian lake fish.

The action, basing fillet prices in the United States on the cost of the round fish in Canada, accomplishes a reduction in the wholesale price of sauger fillets from 31 cents to 27 cents a pound, and on yellow pike fillets from 43 cents to 34 cents a pound. The adjustment in transportation costs effects slight decreases for other fish items. Prices are established for the first time on Canadian suckers and tullibees and fillets of whitefish, lake trout and pickerel.

To the ceiling prices the importer may add duty paid at the border and list actual cost of transportation but not to exceed the carload-rail rate from Winnipeg to receiving point.

Under the original regulation the method of determining transportation costs in Canada proved unsatisfactory since it resulted in a wide variety of prices in any American consuming center, each of which may have received fish bought by importers from Canadian wholesalers located at different interior lakes. Thus, it proved difficult to check either transportation costs from remote lakes, where fresh fish was moved by truck or sledge, or whether the importer bought from a Canadian wholesaler or producer.

Together with the issuance of the new price schedule, OPA clarified domestic transportation allowances which may be added to maximum prices for any fish or seafood. Any domestic wholesaler buying from another domestic wholesaler may add his actual transportation costs, not exceeding the common carrier rates and excluding local trucking, hauling and handling charges. In order to add such transportation costs, the wholesaler must separately record them on the invoice given to the customer purchasing the fish or seafood. Each addi-

tional purchasing wholesaler may in turn pass on such transportation costs, only if they, in turn, add them on to the invoice to their customers.

No transportation allowance may be added either by a producer or a primary fish shipper-wholesaler except when the latter ships fish from his principal place of business to a branch warehouse located in an area remote from the source of supply.

The OPA also modified the transportation costs which may be added by an importer of fresh fish or seafood other than Canadian lake fish. Now, the importer or agent of a foreign consignor determines the transportation allowance he may add by reference to three methods.

The first is the actual transportation cost to his receiving point from the foreign shipping point. The second is the transportation cost to his receiving point from the point at which the fish or seafood enters the United States. However, in using this base the importer may take the transportation cost from the domestic shipping point closest to the foreign seller's shipping point rather than from the actual point at which the fish or seafood enters the United States.

The third is the transportation cost from the domestic port producing the greatest volume of that fish to the importer's receiving point. The importer determines the transportation allowance he may add by taking the lowest of these three alternatives.

Thus, where a Boston concern imports a carload of haddock from Canada, it cannot add any transportation in selling that imported fish since more haddock is landed in Boston than in any other port. A Detroit concern importing from Halifax, Nova Scotia, a carload of haddock which enters the United States near Windsor would not be restricted to the transportation cost from the point at which the fish enters the United States. It would take either the cost of transportation from the shipping point in America closest to Halifax (some point in Maine) or the cost of transportation from Boston, whichever is less.

However, OPA points out, if the actual through transportation cost from Halifax to Detroit were less than either of these alternatives, that would be used.

A wholesaler buying from an importer would pass on this transportation allowance and would himself add transportation in the same manner as would any other wholesaler buying from a wholesaler.

This action was taken to avoid ceiling prices for imported fish that would be higher than ceiling prices for domestic fish of the same species because of transportation differentials. Imported fish normally sells in competition with domestic fish of the same kind at about the same price.

The amendment also provides definitions for steaks, center cuts, head cuts, and tail cuts. The definition of dressed fish is amended to include any portion of the dressed fish not otherwise designated. Such portions of dressed fish not specifically provided for will be priced at the dressed price.

Excerpts from Amendment 28 to Maximum Price Regulation 418—Fresh Fish and Seafood—effective April 3, 1944, follow:

Maximum Price Regulation No. 418 is amended in the following respects:

1. Section 7 (a) preceding the example is amended to read as follows:

(a) When a wholesaler may add his transportation cost to the listed prices. Any wholesaler in the United States buying fresh fish or seafood from another wholesaler in the United States may add to the price fixed in section 20 for such fish or seafood his actual transportation cost (excluding local trucking, hauling and handling charges) from the seller's shipping point to such wholesaler's receiving point, but only when he records the transportation cost in an invoice to the customer purchasing the fish or seafood. A purchasing wholesaler or subse-

quent wholesalers of that fish or seafood may pass on such transportation cost as part of the maximum selling price, but only if they in turn record it on an invoice to their customers. In no case may the added transportation cost exceed the common carrier rate from the shipping point to the wholesaler's receiving point. Where a wholesaler has a branch warehouse located at a remote point from his principal place of business as well as at a remote point from the nearest domestic port producing the greatest volume of a particular species and such wholesaler ships fresh fish or seafood of such species from his principal place of business to the branch warehouse, such branch warehouse may for

the purpose of transportation allowance be considered a wholesaler who purchases fish and seafood from another wholesaler.

2. Section 7 (b), (c) and (d) are inserted preceding the example to read as follows:

(b) Service and delivery sales. When a service and delivery wholesaler delivers by means other than a common carrier to an individual retail store or purveyor of meals located at a distance of more than 25 air miles from the point of shipment, he may add to his maximum price the appropriate charge listed below.

Distance:	Allowance in cents per pound
26 to 75 miles.....	1/2
76 to 150 miles.....	3/4
151 to 250 miles.....	1
Over 250 miles.....	1 1/4

(c) **Transportation allowance for imported fish.** Any importer or agent of a foreign consignor of fresh fish or seafood may add as a transportation allowance to the appropriate table price the lowest amount determined on the following three bases:

(1) The actual cost of transportation (exclusive of local trucking, hauling and handling charges) from the seller's shipping point to the importer's receiving point;

(2) The actual cost of transportation (exclusive of local trucking, hauling and handling charges) to the importer's receiving point from the point at which the fresh fish or seafood entered the United States or the carload rail rate for fresh fish or seafood from the point in the United States nearest the foreign shipper's shipping point whichever is designated by the seller.

(3) The actual cost of transportation (exclusive of local trucking, hauling and handling charges) to the importer's receiving point from the nearest domestic port where the greatest volume of that species is landed.

In determining the transportation allowance common carrier rates shall be used, and the importer may add the allowance only when he records it on an invoice to the customer purchasing the fish or seafood designating which of the three bases he is using. A purchasing wholesaler or subsequent wholesalers of that fish or seafood may pass on such transportation allowance, but only if they in turn record it in an invoice to their customers. This paragraph (c) does not apply to Canadian lake fish listed in Schedules 51-60.

(d) **Canadian lake fish.** Any importer or agent of a foreign consignor of fish covered in Schedules 51-60 inclusive may add the actual transportation cost (exclusive of local trucking, hauling and handling charges) from the point of shipment to the receiving point in the United States, but in no event more than carload rail rate from the City of Winnipeg in the Province of Manitoba, Canada, to such receiving point. He may add such transportation cost only if he records it on an invoice to the customer purchasing the fish or seafood. A purchasing wholesaler or subsequent wholesalers of such fish or seafood may pass on such transportation cost, but only if they in turn record it in an invoice to their customers.

3. The designation of section 7 (b) following the example is changed to read 7 (e).

4. Section 8 is amended to read as follows:

Sec. 8. Imported fresh fish and seafood. (a) The maximum prices at which a wholesaler, including any agent of a foreign shipper, may sell any fresh fish and seafood listed in the regulation shall be the prices listed in Table B, C, D, or E, depending on the type of sale involved, plus the container prices provided in section 19 when containers are used, plus transportation as provided in section 7. The provisions of this paragraph are modified in the case of Canadian lake fish by the footnotes 32 and 33 applicable to Schedules 51-60.

(b) Except as hereinafter provided no person in the course of trade or business shall import (buy, receive or in any manner pay for and bring in, deliver or cause to be brought into or delivered into the continental United States) from Canada any of the species of Canadian lake fish listed below at a price higher than the price established in the table below for such species of Canadian lake fish. The table prices below are f. o. b. the City of Winnipeg in the Province of Manitoba, Canada, and apply to all Canadian lake fish imported from Winnipeg. The max-

imum importing price for Canadian lake fish which is imported from any point in Canada, other than Winnipeg, shall be an f. o. b. price in line with the f. o. b. Winnipeg price so that the total cost of the fish delivered to the importer's place of business is not greater than it would have been if purchased f. o. b. at Winnipeg. These maximum prices are in American currency and apply to such fish caught or landed in Canada except fish caught in Lake Superior, Lake Huron, Lake Ontario or Lake Erie.

Name	Item No.	Style of dressing	Size	Price per pound (Jan. through Dec.)
1. Whitefish—Canadian (<i>Coregonus clupeaformis</i>)	1	Round or gutted.....	Under 4 pounds.....	\$0.19
	2	Round or gutted.....	4 pounds and over.....	.20
2. Tulibee—Canadian (<i>Argyrosomus tulibee</i>) or (<i>Leucichthys tulibee</i>)	1	Round.....	All sizes.....	.09
	2	Gutted.....07 1/4
3. Lake Trout—Canadian (<i>Cristivomer mamaycush</i>)	1	Round or gutted.....17
4. Yellow Pike—Canadian (Yellows or Wall-eyed Pike) (<i>Stizostedion vitreum vitreum</i>)	1	Round or gutted.....19
	2	Headless and gutted.....18
	3	Fillets.....20 1/4
5. Sucker—Canadian (Fresh water Mullet) (<i>Catostomidae</i> species)	1	Round.....14
	2	Fillets.....09 1/4
6. Pickereel—Canadian (Jacks, Great Northern Pike or Grass Pike) (<i>Esox lucius</i>)	1	Round.....16 1/4
	2	Headless and gutted.....14
	3	Fillets.....11 1/4
7. Sauger—Canadian (Sand Pike) (<i>Stizostedion canadense</i>)	1	Round.....14
	2	Headless and gutted.....13 1/4
	3	Fillets.....10 1/4
8. Yellow Perch—Canadian (<i>Perca flavescens</i>)	1	Round.....10 1/4

5. Section 11 (b) is deleted.

6. In section 18 after the definition of "Cellophane wrapped" the following definition is inserted:

"Center cut" or "Cut—center" means a cross section cut (not a head cut or tail cut) from the middle portion of and not exceeding 1/2 the length of the dressed fish.

7. In section 18 the definition of "Dressed" is amended to read as follows:

"Dressed" means fish from which the head and viscera have been removed or any portion of such fish not otherwise designated.

8. In section 18 after the definition of "Gutted" the following definition is inserted:

"Head cut" or "Cut—head" means a cross section cut from the head end of the dressed fish.

9. In section 18 after the definition of "Seine caught" the following definition is inserted:

"Steak" or "Slice" means a cross section cut from the dressed fish after the tail, fins and collar bone (nape bone)

have been removed which does not exceed in thickness its largest diameter or 4 inches, whichever is smaller.

10. In section 18 after the definition of "Steak" the following definition is inserted:

"Tail cut" or "Cut—tail" means a cross section cut from the tail end of the dressed fish.

11. In section 20, Table B is amended by deleting Schedule No. 58 and amending Schedules Nos. 51 to 57 inclusive and Schedules Nos. 59 and 60 to read as follows:

12. Footnote 21 following Table B in section 20 is amended to read as follows:

"These prices apply to this species caught or landed in Canada except that they do not apply to fish caught in Lake Superior, Lake Huron, Lake Ontario or Lake Erie.

13. Footnote 22 following Table B in section 20 is amended to read as follows:

"To these prices may be added duty. Any person who processes this species in a fresh state may add to his selling price the amount which will recover the full amount of the duty which he paid for the particular lot of fish involved in the processing.

TABLE B.—MAXIMUM PRICES FOR PRIMARY FISH SHIPPER SALES OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound Jan. through Dec.
51	Whitefish—Canadian (<i>Coregonus clupeaformis</i>)	1	Round or gutted.....	Under 4 pounds.....	\$0.19 1/4
		2	Round or gutted.....	4 pounds and over.....	.20 1/4
52	Tulibee—Canadian (<i>Argyrosomus tulibee</i>) or (<i>Leucichthys tulibee</i>)	1	Round.....	All sizes.....	.09
		2	Gutted.....07 1/4
53	Lake Trout—Canadian (<i>Cristivomer mamaycush</i>)	1	Round or gutted.....17
54	Yellow Pike—Canadian (Yellows or Wall-eyed Pike) (<i>Stizostedion vitreum vitreum</i>)	1	Round or gutted.....19
		2	Headless and gutted.....18
		3	Fillets.....20 1/4
55	Sucker—Canadian (Fresh water Mullet) (<i>Catostomidae</i> species)	1	Round.....14
		2	Fillets.....09 1/4
57	Pickereel—Canadian (Jacks, Great Northern Pike or Grass Pike) (<i>Esox lucius</i>)	1	Round.....16 1/4
		2	Headless and gutted.....14
		3	Fillets.....11 1/4
59	Sauger—Canadian (Sand Pike) (<i>Stizostedion canadense</i>)	1	Round.....14
		2	Headless and gutted.....13 1/4
		3	Fillets.....10 1/4
60	Yellow Perch—Canadian (<i>Perca flavescens</i>)	1	Round.....10 1/4

TABLE C.—MAXIMUM PRICES FOR RETAILER-OWNED COOPERATIVE SALES AND SALES BY WHOLESALE OTHER THAN PRIMARY FISH SHIPPER WHOLESALE TO OTHER WHOLESALE OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound (Jan. through Dec.)
81	Whitefish—Canadian (<i>Coregonus clupeaformis</i>). ^a	1	Round or gutted.....	Under 4 pounds...	\$0.30
		2	Round or gutted.....	4 pounds and over.	.30½
		3	Fillets.....	All sizes.....	.30
82	Tullibee—Canadian (<i>Argyrosomus tullibeei</i>) or (<i>Leucichthys tullibeei</i>). ^a	1	Round.....	do.....	.08½
		2	Gutted.....	do.....	.09½
83	Lake Trout—Canadian (<i>Cristivomer namaycush</i>). ^a	1	Round or gutted.....	do.....	.31
		2	Fillets.....	do.....	.40
		3	Round or gutted.....	do.....	.18
84	Yellow Pike—Canadian (Yellow or Wall-eyed Pike) (<i>Stizostedion vitreum vitreum</i>). ^a	2	Headless and gutted.....	do.....	.39
		3	Fillets.....	do.....	.38½
85	Rock Bass—Canadian (Fresh water Mullet) (<i>Catostomus species</i>). ^a	1	Round.....	do.....	.08½
		2	Fillets.....	do.....	.08
87	Pickeral—Canadian (Jack, Great Northern Pike or Grass Pike) (<i>Esox lucius</i>). ^a	1	Round.....	do.....	\$0.38
		2	Headless and gutted.....	do.....	.08½
		3	Fillets.....	do.....	.30½
88	Sauger—Canadian (Sand Pike) (<i>Stizostedion canadense</i>). ^a	1	Round.....	do.....	.12
		2	Headless and gutted.....	do.....	.13½
		3	Fillets.....	do.....	.30
89	Yellow Perch—Canadian (<i>Perca flavescens</i>). ^a	1	Round.....	do.....	.14½

14. Footnote 35 is added at the end of Table B in section 20 to read as follows:

^a Notwithstanding the heading of Table B, these prices are the maximum prices at which a person who imports or any agent of a foreign consignor may sell to other wholesalers regardless of whether he bought the fish from a producer or a foreign wholesaler.

15. In section 20, Table C is amended by deleting Schedule No. 58 and amending Schedules Nos. 51 to 57, inclusive, and Schedules Nos. 59 and 60 to read as follows:

16. Footnote 36 is added at the end of Table C in section 20 to read as follows:

^a Notwithstanding the heading of Table C, these prices do not apply to sales by an importer or any agent of a foreign consignor regardless of whether he bought the fish from a producer or a foreign wholesaler.

17. In section 20, Table D is amended by deleting Schedule No. 58 and amending Schedules Nos. 51 to 57 inclusive and Schedules Nos. 59 and 60 to read as follows:

18. In section 20, Table E is amended by deleting Schedule No. 58 and amending Schedules Nos. 51 to 57 inclusive and Schedules Nos. 59 and 60 to read as follows:

TABLE D.—MAXIMUM PRICES FOR CASH AND CARRY SALES OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound Jan. through Dec.
81	Whitefish—Canadian (<i>Coregonus clupeaformis</i>). ^a	1	Round or gutted.....	Under 4½.....	\$0.31
		2	Round or gutted.....	4½ and over.....	.31½
		3	Fillets.....	All sizes.....	.30
82	Tullibee—Canadian (<i>Argyrosomus tullibeei</i>) or (<i>Leucichthys tullibeei</i>). ^a	1	Round.....	do.....	.09½
		2	Gutted.....	do.....	.10½
83	Lake Trout—Canadian (<i>Cristivomer namaycush</i>). ^a	1	Round or gutted.....	do.....	.32
		2	Fillets.....	do.....	.41
84	Yellow Pike—Canadian (Yellow or Wall-eyed Pike) (<i>Stizostedion vitreum vitreum</i>). ^a	1	Round or gutted.....	do.....	.17
		2	Headless & gutted.....	do.....	.30
		3	Fillets.....	do.....	.27½
85	Rock Bass—Canadian (Fresh water Mullet) (<i>Catostomus species</i>). ^a	1	Round.....	do.....	.08½
		2	Fillets.....	do.....	.08
87	Pickeral—Canadian (Jack, Great Northern Pike or Grass Pike) (<i>Esox lucius</i>). ^a	1	Round.....	do.....	.08
		2	Headless & gutted.....	do.....	.11½
		3	Fillets.....	do.....	.21½
88	Sauger—Canadian (Sand Pike) (<i>Stizostedion canadense</i>). ^a	1	Round.....	do.....	.13
		2	Headless & gutted.....	do.....	.16½
		3	Fillets.....	do.....	.19
89	Yellow Perch—Canadian (<i>Perca flavescens</i>). ^a	1	Round.....	do.....	.13½

TABLE E.—MAXIMUM PRICES FOR SERVICE AND DELIVERY SALES OF FRESH FISH AND SEAFOOD

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound Jan. through Dec.
81	Whitefish—Canadian (<i>Coregonus clupeaformis</i>). ^a	1	Round or gutted.....	Under 4 pounds...	\$0.23½
		2	Round or gutted.....	4 pounds and over.	.30
		3	Fillets.....	All sizes.....	.41½
82	Tullibee—Canadian (<i>Argyrosomus tullibeei</i>) or (<i>Leucichthys tullibeei</i>). ^a	1	Round.....	do.....	.13
		2	Gutted.....	do.....	.13½
83	Lake Trout—Canadian (<i>Cristivomer namaycush</i>). ^a	1	Round or gutted.....	do.....	.24½
		2	Fillets.....	do.....	.43½
84	Yellow Pike—Canadian (Yellow or Wall-eyed Pike) (<i>Stizostedion vitreum vitreum</i>). ^a	1	Round or gutted.....	do.....	.19½
		2	Headless and gutted.....	do.....	.23½
		3	Fillets.....	do.....	.40
85	Rock Bass—Canadian (Fresh water Mullet) (<i>Catostomus species</i>). ^a	1	Round.....	All sizes.....	.09
		2	Fillets.....	do.....	.21½
87	Pickeral—Canadian (Jack, Great Northern Pike or Grass Pike) (<i>Esox lucius</i>). ^a	1	Round.....	do.....	.11½
		2	Headless and gutted.....	do.....	.14
		3	Fillets.....	do.....	.23½
88	Sauger—Canadian (Sand Pike) (<i>Stizostedion canadense</i>). ^a	1	Round.....	do.....	.16½
		2	Headless and gutted.....	do.....	.19
		3	Fillets.....	do.....	.35½
89	Yellow Perch—Canadian (<i>Perca flavescens</i>). ^a	1	Round.....	do.....	.18

FRESH HALIBUT PRICE ADJUSTMENTS MADE IN AMENDMENT 29 TO MPR-418

Pricing action taken on fresh dressed halibut will reduce the retail price of this fish to consumers in eastern States and will assure for the first time in almost a year adequate supplies of fresh halibut for consumers living west of the Rocky Mountains, the OPA announced March 31. This action, effective April 6, 1944, accomplishes these purposes by reducing the price of fresh dressed halibut landed in Canadian ports by 2½ cents per pound below the Seattle price.

The higher price in Seattle will reflect to producers of halibut the additional cost entailed in bringing the fish to Seattle from fishing grounds off the Alaskan and British Columbian coasts.

The differentials now established should again encourage more landings of this fish at Seattle. Reductions are made in the price of halibut landed in Alaska, based on the Canadian reduction of 2½ cents per pound. Prince Rupert, British Columbia, is the major port of entry closest to the halibut fishing areas, and the differential established is between prices at this port and prices at Seattle. Thus, all halibut landed in Alaska will now take the Prince Rupert price minus transportation to Prince Rupert. This means that halibut landed at Ketchikan will now be priced at 3½ cents below the Seattle price; Wrangell and Petersburg prices will now be 3-3/4 cents below Seattle prices; Juneau, Sitka, and Pelican City prices will be 4 cents below Seattle prices, and the price at Port Williams will be 4½ cents below the Seattle price. When halibut is landed at any other Alaskan port the reduction in price will be comparable to that of the nearest port now listed.

The differential in price among Seattle and Canadian and Alaskan ports existed generally in 1942, and its establishment now reduced the price of halibut coming through Canadian ports to the 1942 average prices.

To make sure that the consumer will receive the full benefit of the reduction, OPA provided that the selling price for halibut at any place in the United States could not exceed the Prince Rupert price plus transportation, or the Seattle price plus transportation, whichever is lower. Under this arrangement, Seattle will be able to distribute halibut as far east as the Rocky Mountain States. Eastern consumers in such cities as Chicago, Buffalo, Detroit, New York City, and Philadelphia will get the benefit of the lower Prince Rupert price.

The Canadian Government allows halibut landed from American vessels to be transhipped to the U. S. in bond without payment of duty. The buying price for dealers buying for transshipment in bond are fixed accordingly. Sales of steaks processed from halibut landed on the Pacific Coast of Canada are now reduced 3½ cents per pound. Round halibut is now priced 5½ cents per pound below the dressed, while drawn halibut is priced at 3 cents per pound below the dressed.

Two cents has been added to the price of fresh-dressed halibut caught and landed along East Coast ports. This eastern catch is about 1 percent of the total halibut catch, and is insignificant in itself. However, the 2 cents per pound increase will reflect the Prince Rupert price plus transportation from Prince Rupert. Since the selling price of this eastern seaboard catch in any inland city will be less than the selling price in the eastern port cities, no inland shipments of this catch are expected to be made. Inland cities will continue to get fresh-dressed halibut from Prince Rupert.

The action on halibut was taken after extended conferences with the industry, the Canadian Government, and the Office of Coordinator of Fisheries. OPA also announced that frozen halibut prices will be synchronized with this arrangement on fresh prices and similar differentials will be established. Otherwise, it was pointed out, the advantage to the consumer will be lost since halibut will be diverted into freezers and sold at the frozen fish prices.

The halibut is the largest flat fish caught in northern waters, and the Pacific fishing season for it begins on April 15. Frozen prices for this species of fish are expected to be fixed by that date. Amdt. 29 to MPR-418—Fresh Fish and Seafood—became effective April 6, 1944. Excerpts follow:

Maximum Price Regulation No. 418 is amended in the following respects:

1. Section 7 (e) is added to read as follows:

(e) *Special rules affecting halibut.* The table price, appropriate with respect to the type of sale, the style of dressing and the point of landing, plus the transportation allowance in this section shall not exceed whichever of the following three is lowest: (1) The appropriate table price for halibut which was landed on the Pacific Coast of Continental United States, plus the rail rate from Seattle to the seller's receiving point for the type of shipment used; (2) The appropriate table price for halibut which was landed on the Pacific Coast of Canada, plus the rail rate from Prince Rupert to

the seller's receiving point for the type of shipment used; (3) The appropriate table price plus the transportation allowance as fixed in section 7 (a) or (7) (c), whichever is applicable.

2. Section 8 (c) is added to read as follows:

(c) *Halibut.* No person shall buy halibut landed on the Pacific Coast of Canada, which halibut is intended for transshipment in bond into the United States, at a price higher than the applicable table price as fixed by footnote 38 or 39. No producer shall sell any halibut on the Pacific Coast of Canada from a vessel of the United States, which halibut is intended for transshipment in bond to the United States, at a price higher than the applicable Table A price as fixed by footnote 38.

3. In section 20, Table A, the reference to footnote 3 is eliminated from the name of Schedule No. 23 and footnote 38 is added thereto.

4. Footnote 38 is added at the end of Table A in section 20 to read as follows:

"When landed in the following Alaskan ports, deduct the following amounts: Ketchikan, 3½ cents; Wrangell and Petersburg, 3½ cents; Juneau, Sitka and Pelican City, 4 cents; Port Williams, 4½ cents.

When landed in any other port in Alaska, deduct the amount specified for the nearest port listed. Deduct 2½ cents in American currency for sales of halibut landed on the Pacific Coast of Canada.

For sales of dressed halibut landed on the Atlantic Coast of Continental United States add 2 cents.

For sales of round halibut deduct 5½ cents from the appropriate dressed price.

For sales of drawn halibut deduct 3 cents from the appropriate dressed price.

5. In section 20, Table B, the reference to footnote 39 is added to the name of Schedule No. 23.

6. Footnote 39 is added at the end of Table B in section 20 to read as follows:

"Deduct the following amounts for sales of steaks processed from halibut landed in the following Alaskan ports: Ketchikan, 4½ cents; Wrangell and Petersburg, 8 cents; Juneau, Sitka and Pelican City, 5¼ cents; Port Williams, 6 cents;

For sales of steaks processed from halibut landed in any other port in Alaska, deduct

the amount specified for the nearest port listed.

For sales of steaks processed from halibut landed on the Atlantic Coast of Continental United States, add 2½ cents.

For sales of steaks processed from halibut landed on the Pacific Coast of Canada, deduct 3¼ cents.

AMENDMENT 1 TO MPR-507 EFFECTIVE APRIL 6

Retailers are now provided with a method for determining their maximum prices on steaks and cuts processed from certain species of fresh fish for which no cents-per-pound pricing method had previously existed, the OPA announced March 31. This action, which is effective April 6, 1944, was necessary because the wholesale fish regulation did not provide maximum prices for steaks and cuts of some species of fish which are not sold by wholesalers. For this reason, retailers who process to steaks and cuts prior to offering for sale found it impossible to ascertain the proper cost basis after processing shrink to be used in fixing their ceilings on such steaks and cuts. This condition existed primarily in the New York City, Boston, and San Francisco retail markets, where such processing of certain species prior to the sale of fish is established market practice.

The effect of this pricing method for the consumer will be a more proper alignment of prices for steaks and cuts in relationship to the prices on the whole fish and fillets of certain species. For example: A retailer bought fresh haddock (which is a salt-water fish), and processed it into steaks and cuts before offering it for sale. Unable to find a price for these cuts and steaks in the wholesale fish regulation, he first finds the dressed price for haddock in the wholesale regulation. He then uses the multiplier of 1.40 given in the retail regulation for salt-water fish. This multiplier has been worked out by OPA and members of the retail fish industry on the basis of yields in processing salt-water fish to steaks and cuts. To this figure, the retailer then adds his transportation costs and container allowances as set forth in the wholesale fish regulation. Next he computes his ceiling price by adding to his net cost the cents-per-pound mark-up established for the haddock fillets, cuts and steaks for his store group in the retail regulation.

Group 3 or 4 stores use the "fillet" column in the retail regulation to find their applicable mark-up.

Retailers who process fresh-water fish prior to offering these items for sale into steaks and cuts in such cases are instructed by OPA to multiply the wholesale price for the round fish by 1.45. This multiplier is based upon the yield from fresh-water fish, which is substantially different from the yield which results when salt-water fish is so processed. Transportation and container allowances are then added.

This pricing method will not be used when wholesale prices for cuts and steaks are established in the wholesale fish regulation.

The action also provides or revises cents-per-pound mark-ups for bonito and for Canadian varieties of lake trout, pickerel, yellow pike, yellow perch, and whitefish. OPA also restricted the meaning of yellow perch to the Canadian variety, a qualification which was inadvertently omitted when the regulation was issued.

Excerpts from Amdt. 1 follow:

Maximum Price Regulation No. 507 is amended in the following respects:

1. Section 15 (a) (1) is amended to read as follows:

Sec. 15. How you figure your ceiling price for items which you "process"—(a) Fresh fish—(1) "Net cost". If, prior to offering any item of fresh fish for sale, you "process" it by changing its form to either drawn, dressed, dressed and skinned, fillets, cuts or steaks (sliced), you will figure your "net cost" as though you had purchased the item already processed. Your "net cost" for any style

of dressing is the price, fixed at the time you process it, for that style of dressing in Maximum Price Regulation No. 418, as listed in the table of prices covering your supplier's sales to you. (Add the transportation and container allowances permitted in Maximum Price Regulation No. 418.) If the item which you "process" is one which you purchased from a producer under Table A in Maximum Price Regulation No. 418, your "net cost" is the price, fixed at the time you process it, for that style of dressing in Table B of Maximum Price Regulation No. 418.

If, prior to offering any item of fresh

fish for sale, you "process" it by changing its form to cuts or steaks (sliced), and if Maximum Price Regulation No. 418 does not fix a price for that style of dressing, you will figure your "net cost" as follows:

(1) For salt-water fish, find the price per pound fixed at the time you process it in Maximum Price Regulation No. 418 in the table of prices covering your supplier's sales to you of that kind of fish bought dressed. (If the item which you process is one which you purchased from a producer under Table A of Maximum Price Regulation No. 418, use the dressed price, fixed at the time you process it, in

Table B of Maximum Price Regulation No. 418.) Multiply that price by 1.40. (Add the transportation and container allowances permitted in Maximum Price Regulation No. 418.) The resulting figure will be your "net cost" per pound for the item.

(4) For fresh-water fish, find the price per pound fixed at the time you process it in Maximum Price Regulation No. 418 in the table of prices covering your supplier's sales to you of that kind of fish bought round. Multiply that price by 1.45. (Add the transportation and container allowances permitted in Maximum Price Regulation No. 418.) The resulting figure will be your "net cost" per pound for the item.

If you received deliveries from more than one type of supplier, use the table price in Maximum Price Regulation No. 418 applicable to the type of supplier from whom you received the largest single delivery.

NOTE: This paragraph (a) applies only to processing which changes the item to one of the following major styles of dressing: drawn, dressed, dressed and skinned, filets, cuts or steaks.

2. In section 5 (a) (2), two new undesignated paragraphs are added to read as follows:

Or, for example, if in the month of March you purchase haddock (a salt-water fish) round, drawn, or dressed, from a cash-and-carry wholesaler (Table D) under Maximum Price Regulation No.

418, and if, prior to offering the haddock for sale, you change its form to steaks (sliced) your "net cost" under this regulation is the Table D price listed in Maximum Price Regulation No. 418 for dressed haddock multiplied by 1.40 (plus transportation and container allowances permitted in Maximum Price Regulation No. 418). To figure your ceiling price, add to your "net cost" the per pound mark-up given your group of store for haddock in the table covering filets, cuts and steaks sold as purchased.

However, if in the month of March you purchase Canadian pickerel (a fresh-water fish) round, gutted, or headed and gutted, from a cash-and-carry wholesaler (Table D) under Maximum Price

Regulation No. 418, and if, prior to offering the pickerel for sale you change its form to steaks (sliced) your "net cost" under this regulation is the Table D price listed in Maximum Price Regulation No. 418 for round Canadian pickerel multiplied by 1.45 (plus transportation and container allowances permitted in Maximum Price Regulation No. 418). To figure your ceiling price, add to your "net cost" the per pound mark-up given your group of store for Canadian pickerel in the table covering filets, cuts and steaks sold as purchased.

3. In section 26, I, items (18), (41), (42), (43), (44), and (45) in Table A are amended to read as follows:

CENTS-PER-POUND MARK-UPS OVER "NET COST" ALLOWED TO RETAILERS FOR FRESH FISH AND SEAFOOD COVERED BY THIS REGULATION, BY SPECIES, FOR THE MONTHS OF JANUARY, FEBRUARY, AND MARCH

Kind of fish	Whole fish, sold on gross weight basis and prepared to customer's order ¹		Filets, cuts and steaks sold as purchased ¹	
	Groups I and II	Groups III and IV	Groups I and II	Groups III and IV
	Cents per pound	Cents per pound	Cents per pound	Cents per pound
I. Fresh fish:				
18. Bonito	9	7	9	7
41. Lake Trout, Canadian	10	8	12	11
42. Pickerel, Canadian	9	8	10	8
43. Whitefish, Canadian	11	9	12	11
44. Yellow Pike, Canadian	11	9	12	10
45. Yellow Perch, Canadian	9	7		

¹ Retailers processing items prior to offering for sale at retail, who price in accordance with section 15 (a) (2) or section 15 (b) (2) shall use these tables.

AMENDMENT 2 TO MPR-507 EXTENDS WINTER RETAIL MARK-UPS THROUGH APRIL

The specified cents-per-pound mark-ups used by retailers to determine their ceiling prices on sales of fresh fish and seafood during the winter months of January, February, and March have been extended through April, the OPA announced March 31. This action, effective March 31, 1944, was taken because retailers will be selling some fish during the early part of April which they acquired at the more expensive "winter" whole prices.

The cents-per-pound mark-ups to be used during April are those under Table A of Maximum Price Regulation No. 507. Amdt. 2 to MPR 507—Ceiling Prices of Certain Fresh Fish and Seafood Sold at Retail—became effective March 31, 1944. Excerpts follow:

Maximum Price Regulation No. 507 is amended in the following respect:

1. In section 26, the heading of Table A is amended to read as follows: "Cents-per-pound mark-ups over 'net cost' allowed to retailers for fresh fish and seafood covered by this regulation, by species, for the months of January, February, March, and April."

Frozen Fish Trade

MARCH 1 FROZEN FISH STOCKS 29 PERCENT ABOVE YEAR PREVIOUS

Domestic cold-storage holdings of fishery products declined during February and on March 1, had dropped to 68,191,000 pounds—20 percent below the stocks held on the first of the previous month, according to data published in Current Fishery Statistics No. 113 by the U. S. Fish and Wildlife Service. However, March 1, holdings were 29 percent above those on March 1, 1943. The four leading items in freezers on March 1, were shrimp, salmon, whiting, and lake herring.

Stocks of mild-cured salmon were approximately one-tenth those of the previous year dropping from 4,024,000 pounds on March 1, 1943, to 435,000 pounds on the same date this year.

Holdings of Fishery Products in the United States

Item	March 1, 1944 Pounds	Mar. 1 compared with			Feb. 1, 1944 Pounds	March 1, 1943 Pounds	5-year average* Pounds
		Feb. 1, 1944 Percent	Mar. 1, 1943 Percent	5-year average* Percent			
Frozen fish and shellfish:							
Total holdings	68,191,000	-20	+ 29	+ 36	85,060,000	52,902,000	50,180,000
<u>Important Items:</u>							
<u>Filletts:</u>							
Cod	1,799,000	-10	+ 65	+ 81	2,010,000	1,088,000	994,000
Haddock	1,975,000	-19	- 17	- 16	2,439,000	2,391,000	2,355,000
Rosefish	1,345,000	-32	+ 5	- 15	1,970,000	1,280,000	1,591,000
Halibut	2,354,000	-55	- 43	- 27	5,201,000	4,121,000	3,201,000
Herring, sea	2,452,000	-16	+143	+113	2,935,000	1,007,000	1,150,000
Mackerel	2,998,000	-30	- 30	+ 12	4,281,000	4,259,000	2,674,000
Mullet	1,676,000	-15	- 10	**	1,982,000	1,860,000	**
Sablefish	1,311,000	-26	- 16	- 3	1,772,000	1,552,000	1,354,000
Salmon	4,750,000	-34	+ 30	+ 19	7,229,000	3,654,000	3,987,000
Smelts	1,692,000	+49	+131	+ 17	1,139,000	731,000	1,445,000
Whiting	4,277,000	-33	- 36	+ 5	6,401,000	6,718,000	4,059,000
Lake herring	3,203,000	-17	+166	+125	3,854,000	1,204,000	1,422,000
Whitefish	1,617,000	+40	+ 10	- 6	1,151,000	1,469,000	1,721,000
Shrimp	5,695,000	-22	+ 64	+ 46	7,304,000	3,480,000	3,907,000
<u>Cured fish:</u>							
Herring, cured	6,946,000	+13	- 8	- 44	6,126,000	7,556,000	12,320,000
Salmon, mild-cured	435,000	-32	- 89	- 90	636,000	4,024,000	4,209,000

*Since the date for reporting holdings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-yr. average" consist of a combination of figures for the two periods.

**Data not available.

FREEZINGS OF FISHERY PRODUCTS DURING FEBRUARY 30 PERCENT GREATER THAN IN 1943

Freezings of fishery products during February, as reported by domestic freezers, totaled 8,836,000 pounds, a decrease of 2 percent under the production for January, but an increase of 30 percent when compared with February 1943, according to information published in Current Fishery Statistics No. 113 by the U. S. Fish and Wildlife Service. The four leading items frozen during the month were rosefish fillets, shrimp, smelt, and flounders. All important items, except rosefish, mackerel, and whiting, showed increases in the quantities frozen as compared with February 1943.

Freezings of Fishery Products in United States Cold-storage Plants

Item	February 1944 Pounds	February compared with			January 1944 Pounds	February 1943 Pounds	5-year average* Pounds
		January 1944 Percent	February 1943 Percent	5-year average* Percent			
Total fish and shellfish	8,836,000	- 2	+ 30	+ 47	9,021,000	6,792,000	6,007,000
<u>Important Items:</u>							
<u>Filletts:</u>							
Cod	314,000	+ 62	+103	+ 40	194,000	155,000	224,000
Haddock	411,000	+115	+138	- 46	191,000	173,000	765,000
Rosefish	762,000	- 9	- 32	- 44	838,000	1,124,000	1,365,000
Flounders	455,000	+ 28	+139	+469	355,000	190,000	80,000
Herring, sea	143,000	- 48	+393	+ 91	273,000	29,000	75,000
Mackerel	184,000	- 50	- 40	+ 56	365,000	309,000	118,000
Mullet	252,000	+ 22	+436	**	207,000	47,000	**
Salmon	410,000	+ 18	+ 14	+185	348,000	359,000	144,000
Smelts	489,000	- 20	+ 22	+113	601,000	397,000	227,000
Whiting	267,000	- 25	- 32	+ 67	358,000	392,000	160,000
Whitefish	330,000	+ 40	+ 58	+ 76	235,000	209,000	188,000
Shrimp	548,000	- 19	+ 30	+ 21	673,000	420,000	454,000

*Since the date for reporting freezings of fishery products was changed from the 15th to the first of the month beginning January 1, 1943, data included in the "5-yr. average" consist of a combination of figures for the two periods.

**Data not available.

NEW YORK HOLDINGS DECREASE 16 PERCENT IN FEBRUARY

Showing a decline of 16 percent during February, March 1 holdings of fishery products in New York cold-storage warehouses totaled 9,252,000 pounds, according to the Service's Fishery Market News office in that city. While most leading items showed larger decreases, the effect of these losses was partially offset by the influx of southern species, such as mullet, sea bass and croaker. Fresh sea bass receipts for February, more than double those of January, caused an oversupply in the market. Approximately 20 percent of these receipts went into cold storage. Croakers, also in oversupply, were frozen and stored.

Butterfish and mackerel decreases resulted from exceedingly small landings of these species. Whiting, although received in greater quantity than in January, showed a large decrease because the demand for this species exceeded the supply. Sablefish and salmon shipments into New York slackened off and cold-storage withdrawals were quite large. Shrimp holdings decreased greatly as receipts of fresh shrimp fell approximately 354,000 pounds below those of January. Continuing large requirements for shrimp caused withdrawals to meet the demands.

New York Cold-storage Holdings

Item	Mar. 1, 1944 compared with				Feb. 1, 1944	Mar. 1, 1943
	Mar. 1, 1944	Feb. 1, 1944	Mar. 1, 1943	Percent	Pounds	Pounds
Total fish and shellfish	9,252,000			-16	11,042,000	6,028,000
<u>Important Items:</u>						
Butterfish	296,000			-34	446,000	281,000
Herring, sea	284,000			-11	319,000	163,000
Mackerel	410,000			-29	579,000	842,000
Sablefish	468,000			-17	565,000	514,000
Salmon	880,000			-19	1,091,000	255,000
Scup (porgy)	256,000			-11	287,000	88,000
Smelt	496,000			-16	588,000	206,000
Sturgeon	213,000			-8	232,000	238,000
Whitfish	626,000			-2	637,000	696,000
Shrimp	1,263,000			-24	1,669,000	720,000

COLD-STORAGE HOLDINGS AT BOSTON DECLINE 11 PERCENT IN FEBRUARY

On February 23, there were 7,590,000 pounds of frozen fish held in Boston cold-storage warehouses, according to the Service's Fishery Market News office in that city. Although this was an increase of 67 percent compared to February 24, 1943, it was a drop of 11 percent from January 26. Stocks of flounder and haddock fillets and scallops increased, while other species, including cod and rosefish fillets, mackerel, and shrimp declined. A drop of 546,000 pounds in mackerel stocks was the major change recorded.

Return of vessels to fishing after a two-month tie-up replenished some of the diminishing stocks following continuous withdrawals during the period of inactivity.

Whiting holdings in 13 cold-storage warehouses in Maine and Massachusetts amounted to 3,529,000 pounds on February 26. This was an increase of 2,281,000 pounds from February 27, 1943, but a decrease of 1,064,000 pounds from January 29. The whiting holdings consisted of the following: dressed, H & G fillets and skuljoes, 77 percent; round whiting, 23 percent; and animal food, less than $\frac{1}{2}$ of 1 percent.

Boston Cold-storage Holdings

Item	Feb. 23 compared with				Jan. 26, 1944	Feb. 24, 1943
	Feb. 23, 1944	Jan. 26, 1944	Feb. 24, 1943	Percent	Pounds	Pounds
Total fish and shellfish	7,590,000			-11	8,517,000	4,541,000
<u>Important Items:</u>						
<u>Fillets:</u>						
Cod	243,000			-3	251,000	103,000
Flounder	163,000			+43	114,000	65,000
Haddock	146,000			+46	100,000	210,000
Rosefish	98,000			-29	139,000	103,000
Mackerel	1,135,000			-32	1,681,000	1,828,000
Scallops	44,000			+19	37,000	50,000
Shrimp	567,000			-11	640,000	237,000

COLD-STORAGE HOLDINGS OF FEBRUARY 24 IN CHICAGO SHOW SMALL GAINS

Cold-storage holdings on February 24 were 3 percent larger than those of January 27, and 45 percent over holdings a year earlier, according to the Service's Market News office in Chicago. Withdrawals of frozen salt-water fish and shellfish, including mainly cod and rosefish fillets, halibut, mackerel, whiting, and shrimp, were liberal during the four weeks ending February 24, but these were offset by heavy in-movement of winter-caught or pre-frozen saugers, lake trout, pickerel, whitefish, and yellow pike.

In comparison to holdings on February 25, 1943, practically all important species except halibut and whiting showed substantial gains.

Item	Chicago Cold-storage Holdings				
	Feb. 24, 1944	Feb. 24 compared with		Jan. 27, 1944	Feb. 25, 1943
	Pounds	Percent	Percent	Pounds	Pounds
Total fish and shellfish	7,878,000	+ 3	+ 47	7,639,000	5,349,000
<u>Important Items:</u>					
Blue pike and sauger	1,317,000	+38	+113	956,000	619,000
Chubs	211,000	-17	+ 44	254,000	147,000
Lake herring	652,000	- 3	+138	669,000	274,000
Lake trout	299,000	+14	+ 41	262,000	212,000
Whitefish	504,000	+59	+186	317,000	176,000
Yellow pike	198,000	+22	+ 78	162,000	111,000
<u>Fillets:</u>					
Cod	162,000	-17	+166	195,000	61,000
Rosefish	170,000	-17	+ 43	206,000	119,000
Halibut	536,000	-25	- 24	718,000	707,000
Mackerel	239,000	- 5	+144	252,000	98,000
Salmon	387,000	+14	+ 29	338,000	300,000
Whiting	327,000	- 7	- 52	353,000	682,000
Shrimp	557,000	-30	+ 1	791,000	553,000

CANADIAN COLD-STORAGE HOLDINGS 29 PERCENT MORE ON MARCH 1 THAN YEAR AGO

Canadian cold-storage holdings on March 1, totaled 21,909,000 pounds of frozen fresh fish and 1,473,000 pounds of frozen smoked fish, according to a preliminary report furnished by the Dominion Bureau of Statistics. This represented an increase of 29 percent in holdings of frozen fresh fish and 39 percent in frozen smoked fish as compared with the same date the previous year. All items of frozen fresh fish except halibut and mackerel were held in greater quantity than a year ago.

Canadian Cold-storage Holdings					
Item	March 1, 1944	March 1 compared with		Feb. 1, 1944	March 1, 1943
	Pounds	Percent	Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total holdings	21,909,000	-18	+ 29	26,688,000	17,016,000
<u>Important Items:</u>					
<u>Cod:</u>					
Whole	1,928,000	-25	+142	2,578,000	797,000
Fillets	2,508,000	-30	+243	3,583,000	732,000
Salmon	4,819,000	-22	+ 51	6,159,000	3,187,000
Sea herring	4,035,000	-25	+ 2	5,387,000	3,937,000
Halibut	1,571,000	-21	- 57	1,987,000	3,665,000
Mackerel	443,000	-42	- 45	758,000	803,000
Whitefish	1,043,000	+75	+123	597,000	468,000
Tullibee	779,000	+48	+ 45	526,000	537,000
<u>Frozen smoked fish</u>					
Total holdings	1,473,000	-11	+ 39	1,650,000	1,063,000
<u>Important Items:</u>					
Fillets; cod, haddock, etc.	317,000	-41	- 26	539,000	431,000
Sea herring kippers	663,000	-15	+ 61	778,000	411,000

CANADIAN FREEZINGS DURING FEBRUARY 11 PERCENT ABOVE YEAR AGO

Freezings of fishery products by Canadian freezers during February were 11 percent greater than the same month the preceding year, according to preliminary data furnished by the Dominion Bureau of Statistics. During February, 2,658,000 pounds of fresh fish were frozen as compared with 2,387,000 pounds a year ago. The leading items frozen during the month were cod fillets and sea herring.

Freezings of Fishery Products in Canadian Cold-storage Plants

Item	February 1944	Feb. compared with		January 1944	February 1943
	Pounds	Jan. 1944 Percent	Feb. 1943 Percent	Pounds	Pounds
<u>Frozen fresh fish</u>					
Total freezings	2,658,000	- 42	+11	4,590,000	2,387,000
<u>Important Items:</u>					
Cod:					
Whole	89,000	- 48	-18	172,000	109,000
Fillets	770,000	- 38	+45	1,236,000	531,000
Haddock fillets	165,000	+150	- 9	66,000	182,000
Salmon	92,000	- 52	+19	190,000	77,000
Halibut	192,000	- 32	-35	283,000	297,000
Sea herring	514,000	- 61	-30	1,333,000	733,000
<u>Frozen smoked fish</u>					
Total freezings	649,000	- 18	-17	796,000	786,000
<u>Important Items:</u>					
Fillets: cod, haddock, etc.	253,000	- 41	-43	426,000	444,000

AMENDMENT 13 TO MPR-364 EFFECTIVE APRIL 3

Amendment 13 to MPR-364—Frozen Fish and Shellfish—establishes prices for the following species of fish caught in Canadian lakes other than Lake Superior, Lake Huron, Lake Erie, and Lake Ontario: whitefish, trout, suckers, tullibee, yellow perch, yellow pike, saugers, and pickerel, OPA announced March 29. These prices reflect the general average of prices established under the General Maximum Price Regulation.

Importers selling Canadian lake fish may add the actual transportation to their base price but in no event more than the actual carload rail rate from Winnipeg to the importer's receiving point. Winnipeg is the central gathering point for Canadian lake fish. Fillets are priced in line with frozen round fish but generally reflect General Maximum Price Regulation ceilings of American sellers. In general, the prices approximate the 1942 Canadian prices for frozen fish, f.o.b. Winnipeg.

The American importer will price by taking his specified mark-up to a given class of trade and applying it to the base price plus the transportation allowance plus duty. Provision is made for filleting in the United States by permitting the American processor to recover his transportation and duty charges.

This amendment also provides definitions for center cuts, head cuts and tail cuts. The definition of steak is modified and the definition of dressed fish is amended to include any portion of the dressed fish not otherwise designated. Such portions of dressed fish not specifically provided for will be priced at the dressed price. Excerpts follow:

1. Section 3 (e) is amended by inserting before the last sentence the following sentence:

For Canadian lake fish covered in Schedules Nos. 70-77, inclusive, there may be added the actual transportation cost (excluding local trucking, hauling and handling charges) from the point of shipment in Canada to the destination point in the United States but in no event more than the carload rail rate for frozen fish from the City of Winnipeg in the Province of Manitoba, Canada, to the destination point in the United States.

2. In section 12 after the definition of "Cellophane wrapped" the following two definitions are inserted:

"Center cut" or "Cut-center" means a cross section cut (not a head cut or tail cut) from the middle portion of and not exceeding $\frac{1}{2}$ the length of the dressed fish.

"Chunk" or "Cut" means a cross section cut from the dressed fish not exceeding in thickness $\frac{1}{2}$ the length thereof.

3. In section 12 the definition of "Dressed" is amended to read as follows:

"Dressed" means fish from which the head and viscera have been removed or any portion of such fish not otherwise designated.

4. In section 12 after the definition of "Gutted" the following definition is inserted:

"Head cut" or "Cut-head" means a cross section cut from the head end of the dressed fish.

5. In section 12 the definition of "Steak" is amended to read as follows:

"Steak" or "Slice" means a cross section not exceeding in thickness its largest

diameter or 4 inches whichever is smaller cut from the dressed fish after the tail, fins and collar bone (nape bone) have been removed.

8. Footnote 6 is added to the table of prices in section 14 to read as follows:

* These prices apply to this species caught or landed in Canada except that they do not apply to fish caught in Lake Superior, Lake Huron, Lake Ontario or Lake Erie.

9. Footnote 7 is added to the table of prices in section 14 to read as follows:

* To these prices may be added duty. Any person who processes this species may add to his selling price an amount which will recover the full amount of duty which he paid for the particular lot of fish involved in the processing.

10. Footnote 8 is added to the table of prices in section 14 to read as follows:

* All fish of this species frozen before April 3, 1944 may be sold at the maximum prices fixed by the General Maximum Price Regulation until April 18, 1944.

This amendment shall become effective April 3, 1944.

6. In section 12 after the definition of "steak" the following definition is inserted:

"Tail cut" or "Cut-tail" means a cross

section cut from the tail end of the dressed fish.

7. In the table of base prices in section 14, Schedules Nos. 70-77 inclusive, are added to read as follows:

Schedule No.	Name	Item No.	Style of dressing	Size	Price per pound January through December
70	Whitefish Canadian (Coregonus clupeaformis) ^{1,2}	1	Round or gutted	Under 48	\$0.15
		2	Round or gutted	48 and over	.18
		3	Fillets	All sizes	.30
71	Tullibee Canadian (Argyrosomus tullibee) or (Leucichthys tullibee) ^{1,2}	1	Round	All sizes	.60
		2	Gutted	All sizes	.67 1/2
72	Lake Trout Canadian (Cristivomer macrurus) ^{1,2}	1	Round or gutted	All sizes	.16
		2	Fillets	All sizes	.25
73	Yellow Pike Canadian (Yellow or Walleyed Pike) (Stizostedion vitreum vitreum) ^{1,2}	1	Round or gutted	All sizes	.11
		2	Headless and gutted	All sizes	.13 1/2
		3	Fillets	All sizes	.27 1/2
74	Sucker Canadian (Fresh water Mullet) (Catostomus species) ^{1,2}	1	Round	All sizes	.40
		2	Fillets	All sizes	.14
75	Pickrel Canadian (Jacks, Great Northern Pike or Grass Pike) (Esox lucius) ^{1,2}	1	Round	All sizes	.65 1/2
		2	Headless and gutted	All sizes	.67 1/2
		3	Fillets	All sizes	.16 1/2
76	Sauvage Canadian (Sand Pike) (Stizostedion canadense) ^{1,2}	1	Round	All sizes	.68 1/2
		2	Headless and gutted	All sizes	.10 1/2
		3	Fillets	All sizes	.23
77	Yellow Perch Canadian (Perca) (Flavescens) ^{1,2}	1	Round	All sizes	.68 1/2

Issued this 28th day of March 1944.

AMENDMENT 14 TO MPR-364 EFFECTIVE APRIL 7

To reduce the maximum prices established for sales by processors and wholesalers of Conger eels, also known as ocean pouts and eelpouts, the OPA on March 30 issued Amendment 14 to MPR-364—Frozen Fish and Seafood. Prior to this amendment, the maximum base prices per pound for sales by processors were 15 cents, round; 17 cents, gutted; and 19 cents, skinned. These prices were set in the regulation at a time when there was no ceiling on the price of fresh Conger eels.

In a recent amendment to Maximum Price Regulation No. 418 (Fresh Fish and Seafood), a maximum price of 3 cents per pound, round, was fixed for sales of fresh Conger eels by producers, and a ceiling of 18 cents per pound, fillets, for sales by primary fish shipper wholesalers. Synchronizing the prices for the frozen fish with those recently set for the fresh are the maximum base prices per pound for sales by processors shown in the following excerpts from Amendment 14:

In the table of base prices in section 14, Schedule No. 10 is amended to read as follows:

Sched. No.	Name	Item No.	Style of processing	Size	Base price per pound
10	Eel, Conger (Ocean pout or Eelpout) (<i>Lentoccephalus conger</i>) (<i>Zoarces anguillaris</i>)	1	Round	All sizes	\$0.05
		2	Gutted	" "	.06 1/2
		3	Dressed & skinned	" "	.10
		4	Fillets	" "	.20

This amendment shall become effective April 7, 1944

AMENDMENT 15 TO MPR-364 EFFECTIVE MARCH 28

Because the production of dressed smelt has been requested by the Quartermaster Corps on the West Coast, the OPA on March 28 issued Amendment 15 to MPR-364—Frozen Fish and Seafood. This amendment set maximum prices for sales of dressed smelt to Government agencies. These smelt are commonly known as Eulachon and are caught in the waters of and in the vicinity of the Columbia River. The maximum price is set at 21 1/2 cents per pound as packed to Government specifications. The price is f.o.b. the shipping point and no additional charge may be added for trucking, hauling or handling.

Ordinarily, smelt are sold round to the consumer who beheads and eviscerates them at home. The Army, however, finds it necessary to have the smelt prepared ready for cooking.

This item, therefore, is a specialty item and the price is set accordingly after a study of costs submitted by the industry. Since that item was developed exclusively for Government agencies to meet their particular needs, the sale of the product is restricted to such agencies.

A definition of "Government agency" is added for purposes of clarification.

The price of round Columbia River smelt is reduced by $3\frac{1}{2}$ cents per pound when the smelt are frozen without being washed and individually frozen or washed and layer packed. The present prices contemplated that the fish would be so repacked before freezing since that is the customary way of packing this product. To avoid the cost of such repacking, several companies have begun the practice of freezing the smelt as they come from the fisherman in the original container and without washing. This results in a reduced cost of packaging and in a greatly inferior product.

Excerpts follow:

Maximum Price Regulation No. 364 is amended in the following respects:

1. The text of section 3 (f) is redesignated section 3 (d) (1), its headnote is changed to read "Sales to government agencies" and subparagraph (2) is added to read as follows:

(2) Sales of dressed smelts (Columbia River Eulachon) (*Thaleichthys pacificus* or any *Argentinidae* species). The maximum price for sales of dressed smelts (Columbia River Eulachon) (*Thaleichthys pacificus* or any *Argentinidae* species) to any government agency is 21½ cents per pound. This price is f. o. b. the shipping point for dressed smelts packed

in a container of the customary size and kind meeting specifications of the buying government agency. No transportation, container or other charge may be added to this maximum price. This item may be sold only to government agencies.

2. Section 12 is amended by inserting after the definition of "Frozen fish" the following definition:

"Government agency" means the United States Government or any department, agency, commission, corporation or other such instrumentality of the United States Government.

3. In the table of base prices in section 14, the name of Schedule No. 60 is amended and reference to footnote 9 is added thereto to read as follows:

Smelts (Columbia River Eulachon) (*Thaleichthys pacificus* or any *Argentinidae* species)"

4. Footnote 9 is added at the end of the table of prices in section 14 to read as follows:

"The processor shall deduct $3\frac{1}{2}$ cents from the base price if he does not either wash and repack the smelts in layers or wash and individually freeze the smelts.

This amendment shall become effective March 28, 1944.

WFA ACTS TO FREE MORE COLD-STORAGE SPACE IN AMENDMENT 2 TO FDO-70

The War Food Administration on March 21 issued orders designed to hasten movement of certain foods from last year's production which still remain in cold-storage to make room for the inflow of perishable commodities from 1944 production. By far the largest portion of the total quantity of food in cold-storage warehouses, including those products to which the order specifically applies, is privately owned in regular commercial channels for civilian use.

The action, effective March 22, requires, among other things, that no commodity shall be stored in refrigerated storage facilities in excess of 10 months, unless specific authorization is obtained from the Director of Food Distribution. Another provision prevents the use of cold-storage facilities for canned fish and canned shellfish in hermetically-sealed containers (except frozen crabmeat and shrimp).

Cold-storage stocks of perishable commodities normally are largely depleted before new production starts to flow into storage. This year, however, there has been a strong tendency on the part of large commercial purchasers and users of food to pile up supplies in excess of normal requirements. Coupled with the need for space for handling Government supplies, this tendency has crowded refrigerated facilities to the point where certain foods have had to be removed from this type of storage and a continual outward movement of other foods encouraged. The WFA action supplements previous orders limiting the kinds and quantities of food which may be kept in cold-storage.

On March 1, 1944, U. S. public freezer space (below 30 degrees F.) was 92 percent occupied. This occupancy compares with 89 percent on February 1, and 64 percent on March 1, 1943. Occupancy of U.S. public cooler space (30 degrees and over) was 73 percent on March 1, 1944; 68 percent on February 1, 1944; and 57 percent on March 1, 1943. The recent action is provided in Amdt. 2 to FDO 70 and Amdt. 2 to FDO 70-1.

An excerpt from Amdt. 2 to FDO 70 follows:

- (2) The term "refrigerated storage facility" means any artificially cooled storage space of more than 10,000 cubic feet capacity (not operated as a part of an established wholesale or retail food business, hotel, or other establishment where persons are housed or fed, and not including that portion of the refrigerated storage facility occupied by individual lockers having a capacity of less than twenty-five cubic feet).

Canned and Cured Fish Trade

TWO-MONTH CALIFORNIA TUNA PACK DOUBLES PACK OF PREVIOUS YEAR WHILE MACKEREL PACK DECLINES

The pack of tuna by California cannery during February increased 100 percent over the pack of the same month in 1943, according to information released by the California Division of Fish and Game. The February pack totaled 115,400 standard cases of tuna compared with 57,808 cases canned during February 1943. The main items canned during the month were yellowfin and striped tuna and tuna flakes. The total pack for the first two months of 1944 amounted to 172,832 cases, exceeding that of the similar period of 1943 by 89,439 cases.

The pack of mackerel in February, amounting to 14,450 cases, was 41 percent less than the 24,301 cases canned in February 1943. The two-month pack of the current year amounted to 84,444 standard cases—4 percent less than the amount canned in the same period the previous year.

California Pack of Tuna and Mackerel--Standard Cases*

Item	February 1944	January 1944	February 1943	Two mos. ending with February	
	Cases	Cases	Cases	1944 Cases	1943 Cases
Tuna:					
Albacore	201	6	10	207	2,852
Bonito	524	4	721	528	2,693
Bluefin	12	14,713	-	14,725	-
Striped	20,965	6,676	13,665	27,641	15,258
Yellowfin	59,064	12,424	36,453	71,488	54,674
Yellowtail	323	-	4	323	4
Flakes	33,787	23,609	6,955	57,396	7,912
Tonno style	524	-	-	524	-
Total	115,400	57,432	57,808	172,832	83,393
Mackerel	14,450	69,994	24,301	84,444	87,712

*Standard cases of tuna represent cases of 48 7-ounce cans, while those of mackerel represent cases of 48 1-pound cans.

FEBRUARY PACK OF SHRIMP LESS THAN 250 CASES

Only 243 standard cases of shrimp were packed in the five weeks ending March 4, according to the Service's Market News office in New Orleans. This brought the season's total to 381,408 standard cases, little more than one-half the average pack of the previous five years for a similar part of the season. During the corresponding five weeks in 1943, there were 16,708 cases packed by the canneries operating under the supervision of the Food and Drug Administration.

Wholesale canned shrimp prices remained throughout February at the maximum figures established by the Office of Price Administration.

Wet and Dry Pack Shrimp in all Sizes in Tin and Glass--Standard Cases*

M O N T H			S E A S O N		5-yr. average July 1-Mar.4
1944	1943-44	1943	1943-44	1942-43	
Jan. 30-Mar. 4	Dec. 25-Jan. 29	Feb. 1-Mar. 6	July 1-Mar. 4	July 1-Mar. 6	
243	3,006	16,708	381,408	557,345	716,353

*All figures on basis of new standard case--48 No. 1 cans with 7 oz. per can in the wet pack and 6 1/2 oz. per can in the dry pack.

SEASON'S PILCHARD PACK TOTALS 3,152,000 STANDARD CASES

After a two-weeks period during which fishing was restricted to the southern district centered at San Pedro, the 1943-44 pilchard season ended on February 29. Fishing had previously been terminated in the two other districts on February 15.

From a total of 470,548 tons of pilchard landed, there were 3,151,983 standard cases of fish canned and 73,507 tons of meal and 13,792,966 gallons of oil prepared, according to figures furnished by the California Sardine Products Institute and the California Division of Fish and Game.

California Sardine Landings, Canned Pack and Byproducts						
Item	Unit	M O N T H			S E A S O N	
		1944	1944	1943	1943-44	1942-43
		Jan. 30-Mar. 1	Jan. 2-29	Jan. 29-Mar. 2	Aug. 1-Mar. 1	Aug. 1-Mar. 1
Landings	Tons	15,982	64,351	41,885	470,548	500,788
Canned	1 lb. ovals-48 per case	67,085	216,729	198,140	1,394,513	1,425,161
	1 lb. tails-48 per case	96,676	228,556	219,885	1,587,275	1,886,585
	1 lb. fillet-48 per case	173	-	4,285	17,279	57,168
	1 lb. round-36 per case	3,976	5,370	20,364	81,631	127,274
	5 oz.-100 per case	350	374	20,052	7,694	181,748
	Unclassified	2,258	14,192	1,362	66,276	20,619
	TOTAL, Std. 1 lb.-48 per case	170,396	465,090	457,090	3,151,983	3,635,125
Meal	Tons	February 2,307	January 10,572	February 5,614	Aug. 1-Feb. 29 73,507	Aug. 1-Feb. 28 76,895
Oil	Gallons	174,131	1,092,543	472,284	13,792,966	13,145,084

RECRUITMENT OF CANNERY LABOR PLANNED BY WMC

Before the end of the summer, more than 700,000 men and women will have to be recruited for work in canneries and other processing plants where nearly 19,000,000,000 pounds of food will be handled, Paul V. McNutt, Chairman of the War Manpower Commission, announced March 16. Field offices of the Commission, Mr. McNutt said, have been instructed to gather information on seasonal food processing labor requirements as early as possible in order to determine how many and what kind of workers will be needed and whether they can be found in the local field or must be brought in from other areas.

During June, July, August, and September the job of processing, canning, and packaging what may be the nation's record output of food will be in full swing throughout the country. The finding of hands to do this huge seasonal job, Mr. McNutt said, will depend on how much cooperation the WMC representatives get from the employers and the people of the communities.

Estimates by the Office of the Coordinator of Fisheries of the Department of the Interior, and the War Food Administration show that total requirements for canned and processed fish products has been raised from a production of 4,000,000,000 pounds in 1943 to 5,300,000,000 pounds for 1944. WMC estimates that to handle this job 268,000 workers must be found, an increase of 63,600 over the 1943 employment figure.

Mr. McNutt said that there are a few sources of labor not used extensively in 1943 that may be drawn upon more heavily this year. It may be that foreign workers, prisoners of war and soldiers on leave can be employed, he added. The use of inexperienced labor, especially women and youth, makes necessary consideration by employers of supervisory training within the plants. The WMC can be of assistance by making available to them the experienced guidance of its Training Within Industry Service.

OPERATION OF FDO NO. 44 ON CANNED FISH EXPLAINED BY WFA

Food Distribution Order No. 44, Amendment 2, effective March 1, 1944, establishes quotas for canned fish packed in the United States and the Territory of Alaska, between March 1, 1944, and February 28, 1945, inclusive.

This statement, prepared for general distribution, is intended to supply the answers to many of the questions raised by the public. For additional information write to the Director of Food Distribution, War Food Administration, Washington 25, D. C., or Regional Director of Food Distribution, War Food Administration, 821 Market Street, San Francisco 3, California, Ref. FDO No. 44.

1. Q. What is the intent of Food Distribution Order No. 44, Amendment 2, issued February 29, 1944?
 - A. FDO No. 44, Amendment 2, reserves for Government requirements a specified percentage of certain canned fish packed during the period March 1, 1944 to February 28, 1945.
2. Q. Who is regarded as a canner?
 - A. The Order, as amended, defines canner as "the first owner of canned fish." In other words, if A packs his own salmon and also packs B's salmon and C's salmon, all three are regarded as canners and each must tender for delivery to Governmental agencies before delivering to the civilian trade in the proportions specified in the Order. On the other hand, if A packs fish for B and C but does not pack any fish for himself, only B and C are regarded as canners.
3. Q. Does the Order, as amended, apply to all varieties of fish that may be canned?
 - A. No. It covers only the 8 classes of canned fish which are specified in the Order, as amended, and which are packed in the Territory of Alaska or the Continental United States.
4. Q. How does Food Distribution Order No. 44, Amendment 2, differ from FDO 44, Amendment 1?
 - A. The intent and restrictions of FDO No. 44, Amendment 2, are basically the same as those of FDO No. 44, Amendment 1. However, certain changes have been made which will allow the canner to operate with greater flexibility. The new amendment incorporates the following changes:
 - (a) Change in Quota Percentage.

The minimum amount each class of canned fish required for delivery to Governmental agencies is established at an exact percentage of the total pack of the respective class. However, the canner may deliver in excess of his quota any amount up to a total of 60,000 pounds of the respective class of canned fish during the period March 1, 1944 to February 28, 1945.
 - (b) Elimination of Quota Period for Deliveries.

The new Order allows the canner to deliver 40 pounds of the varieties of salmon included in classes 1, 2, 3, and 4, to civilian trade for each 60 pounds of the same class as soon as those 60 pounds have been inspected and tendered for delivery to the Government, pursuant to a contract, without the necessity of designating a particular period of operation. He may deliver 55 pounds of the varieties of fish in classes 5, 6, 7, and 8, to civilian trade for each 45 pounds of the same class as soon as those 45 pounds of fish have been inspected and tendered for delivery to Governmental agencies pursuant to a contract.
5. Q. Why was the "Quota Period for Deliveries" eliminated?
 - A. The quota period for deliveries was, in certain instances, difficult to apply to actual operations. The provision of the new Order which allows the canner to deliver to civilian trade at any time an amount of canned fish in a stated proportion to the amount previously tendered for delivery to the Government, has the same final effect with the advantage of being more adaptable to various methods of operation.
6. Q. Is actual physical delivery of canned fish to the Government required prior to delivery to civilians?
 - A. No. Canner may deliver to other than Governmental agencies the proportionate share provided:
 - (a) There exists a valid sales contract between canner and Governmental agency.
 - (b) A written tender of delivery has been submitted to the contracting Governmental agency.
 - (c) An inspection certificate evidencing availability for delivery and the lot tendered for delivery meets contract specifications.
7. Q. May a canner deliver his entire output to the Government?
 - A. No. The Order definitely states that the canner may deliver to the Government his quota of each class plus not more than a total of 60,000 pounds in excess of his quota.
8. Q. May the canner combine the classes listed in the Order and deliver to Governmental agencies the stated percentage of the combined total?
 - A. No.

9. Q. Must a canner deliver to the Government the stated percentages of each size or type of can packed by him?
- A. No. Sizes or types of cans containing the same class of fish may be combined for the purposes of arriving at the Government quota of any particular class of fish.
10. Q. Is the Government quota to be calculated on the basis of cases or cans?
- A. No. The Government quota is to be calculated on the basis of net weight.
11. Q. What Governmental agency or agencies may buy the canned fish reserved under the Order for the Government?
- A. Office of Distribution, War Food Administration, is the sole agency authorized to purchase for Government requirements. Other Governmental agencies may be specifically designated by the Director.
12. Q. If a canner sells and delivers part of his pack to a local institution owned or operated by the Federal Government, such as an Army hospital, will that quantity be regarded as having been sold and delivered to the Government?
- A. Not unless such Governmental institution has been specifically authorized by the Director of Food Distribution.
13. Q. Will the quota percentages stated in the Order remain the same throughout the year?
- A. Whether the quota percentages remain the same or not will depend on many factors, such as change in Government requirements, the run of fish, etc.
14. Q. When a tender of delivery has been forwarded to the Office of Distribution is the canner free to dispose of a proportionate amount for civilian consumption?
- A. Yes, provided that the quantity tendered has been properly inspected and approved as suitable for delivery to the Office of Distribution.
15. Q. Does a canner need specific releases for that part of his pack which is to go to civilian trade?
- A. No. If a canner fulfilled his obligations to the Government as prescribed by the Order, he needs no specific authorization to dispose of the civilian portion of his pack.
16. Q. If compliance with the Order should work exceptional and unreasonable hardship on a canner, how may he request relief?
- A. He may petition the Director for relief, as provided in paragraph (h) of the Order.
17. Q. Does FDO No. 44, Amendment 2, relieve the canner from the obligations applying under FDO 44, Amendment 1?
- A. No. Inasmuch as FDO No. 44, Amendment 2, does not revoke FDO No. 44, Amendment 1, the terms of the previous amendment are still binding but they apply only to fish packed between April 1, 1943 and February 29, 1944, inclusive.
18. Q. Do canners have to report their pack weekly, as previously?
- A. Yes. Under Director's Order FDO-44-1, Amendment 2, packers must report their weekly pack on Form FDO-44-1 (Revised 3-1-44).
19. Q. In whose name shall the pack reports be made out?
- A. In the name of the canner, that is, in the name of the first owner of the canned fish.
20. Q. Do canners have to report during the entire period covered by FDO No. 44, Amendment 2, that is, from March 1, 1944 to February 28, 1945?
- A. If a canner commenced packing on June 1, 1944, and finished packing on October 31, 1944, he should report during that period only and not during the entire period covered by the Order. In other words, he is required to report during his packing season only.
21. Q. Should a canner file a pack report for weeks during which he does not pack any fish?
- A. Yes. When a canner starts packing and filing weekly pack reports, he must continue to do so during his entire packing season even though he may not pack fish during a particular week. However, after a packer finishes his packing season and files the final report, he is no longer obliged to file weekly reports.

22. Q. Does a canner have to report his pack by classes?

A. Yes.

23. Q. Is a canner required to report every variety of fish canned in his plant or plants?

A. No. A canner should report only those classes of canned fish which are designated in paragraph (b) of FDO-44, Amendment 2.

CANNER'S REPORTS TO WFA MUST BE CONTINUED

Canners of fish must continue to file weekly and seasonal reports during the 1944-45 packing season, the War Food Administration announced March 4. Salmon canners, however, are not required to report their pack of chum and steelhead since these species have been removed from Government set-aside restrictions. Shrimp canners also are excluded from reporting requirements.

Continuation of reports during the packing season, March 1, 1944 to February 28, 1945, is provided in an amendment to Director Food Distribution Order 44-1. Each canner must continue to report each calendar week the quantity and class of fish packed by him. Such reports must be submitted not later than four days after the last day of the week. A report at the end of his packing season on the quantity and class of fish he packed is required within 15 days after the last day of the packing season.

All previous requirements for reports under Director FDO 44-1 will remain in effect.

CANNED SEA HERRING AND CANNED MAINE SARDINES OFFERS REQUESTED BY WFA

In Announcement No. FSC 1861, the Office of Distribution, War Food Administration, as the designated agency to purchase all Government requirements of canned sea herring and canned Maine sardines, announced March 6 that it will now receive offers for the sale of such canned fish required to be set aside in 1944, pursuant to Food Distribution Order No. 44.

Purchases will again be made by negotiated contracts executed in the name of the Federal Surplus Commodities Corporation, usually referred to as FSCC. The contract terms and conditions are set forth in three separate documents this year: Form FDA-474, "Standard Contract Conditions" contains conditions which apply to purchases of all commodities; Form SCB 64, "Canned Fish—General Contract Conditions," contains additional terms applying to purchases of all species of canned fish; and Form SCP 1861, "Canned Sea Herring and Canned Maine Sardines—Offer of Sale," which details the conditions applying specifically to those types of fish.

Canners who expect to operate during 1944 are requested to submit their proposals on Form SCP 1861 not later than April 15, 1944. It is intended that one contract will cover the entire quantity of canned sea herring and canned Maine sardines purchased for delivery to Government agencies during the 1944 packing season and only one contract number will be assigned to each canner.

It is preferred that canned sea herring be packed in tomato sauce, but natural style will be accepted. If packed in tomato sauce, there shall be added not less than one half gallon of tomato sauce, having a specific gravity of 1.045, to a case of 48/300's (300x407) or 48/1 oval cans.

It is requested that one half of the deliveries to the Government of 3½ ounce Maine sardines be packed in tomato sauce. At the time of packing tomato sauce style, there shall be added to each case of 100/3½ oz. cans or each case of 48 3/4 size cans not less than one-half gallon of tomato sauce having a specific gravity of not less than 1.045. Canners are asked to arrange voluntarily their packing schedules to meet Government needs of this style pack and thus avoid the necessity of a restrictive order on the part of the Government. All tomato sauce used must comply with the applicable requirements of the Federal Food, Drug and Cosmetic Act and amendments thereto. Shipping case and can specifications are the same as the requirements for the 1943 pack.

Excerpts from Form SCP-1861 follow:

1. PRICES: The price to be paid to us for fish delivered to FSCC hereunder shall be as set forth in SCB 64 and:

- (a) For export packaging and special cans the applicable price shall be increased at the appropriate following rate:

(1) For inside enameled cans:	24/300	\$0.03 per case
48/1 ovals \$0.096 per case	48/300	\$0.06 per case
(2) For Type A1, V3c or V3s cases:	48/1# ovals	per case
24/300 _____ per case	48/300	per case
48/9 oz. _____ per case	100/3# oz.	per case

- (b) Sales to FSCC shall be on the f.o.b. basis provided by Office of Price Administration in Maximum Price Regulations as follows:

- (1) Canned Sea Herring shall be priced as provided in MPR 396, dated May 24, 1943, and amendments thereto. Delivery will be accepted by FSCC f.o.b. cars at seller's usual rail snipping point or in warehouse as provided in Form SCB 64.
- (2) Canned Maine Sardines shall be priced as provided in MPR 184, dated July 23, 1942, and amendments thereto. Delivery will be accepted by FSCC f.o.b. cars at seller's rail shipping point or in warehouse as provided in Form SCB 64. In accordance with MPR 184, dated July 23, 1942, the freight allowance shall be shown on seller's claim for payment as a separate item and shall be the difference between the through freight rate from seller's usual rail shipping point to the destination indicated on Notice to Deliver and the Bill of Lading covering each shipment, and the freight rate from Portland, Maine, to such destination.
- (3) It is understood that, should the Office of Price Administration, during the life of this contract, change the f.o.b. basis for Canned Maine Sardines, paragraph (2) above will be amended to provide for such change.

2. DELIVERY: The seller shall, within ninety (90) days after packing a sufficient quantity of fish to yield at least minimum carload, and after such fish has been inspected by the Office of Distribution, tender such lot for delivery to the FSCC on Form SCP 1861-A, "Notice of Tender of Delivery." It is understood that the FSCC will issue or cause to be issued shipping instructions for delivery within ten (10) days after receipt of tender of delivery and that seller shall deliver such fish in accordance with such shipping instructions, f.o.b. cars, at the snipping point or points indicated in the tender of delivery or as otherwise provided in Form SCB 64.

3. SPECIFICATIONS: The fish delivered hereunder shall meet the following specifications:

- (a) Sea Herring: Fish shall be reasonably firm, of good appearance and well cleaned. Cans shall be packed as full as practicable. In round cans, the length of the fish shall be packed parallel to the side of the can, but the can may contain not more than two pieces of the tail cut of the fish. In oval and other flat type cans, the length of the fish shall be packed parallel to the bottom of the can. The average net content of the No. 300 (300x407) can or the No. 1 oval can shall be not less than 15 ounces, with the average drained weight of the official inspection sample not less than 12 1/2 ounces and shall contain not more than nine (9) fish. If other sizes of cans are used, the net content and drained weight shall be in the same proportion as the relative size of the can. The fish may be packed natural or with added oils, tomato sauce, or other sauces as may be specified by FSCC. The No. 300 (300x407) size cans shall have not less than four inches of vacuum and the No. 1 oval cans shall have not less than two inches of vacuum.

Definitions: For the purpose of the above specifications, definitions are:

- (1) The term "Natural" means without the addition of any condiments except salt, or brine which may contain up to 2% vinegar, but may have added oil of the same species of fish.
- (2) The term "Net Content" means the total weight of the fish and liquid in the can.
- (3) The term "Drained Weight" means the weight of the fish after they have been emptied from the can following sterilization and after being allowed to drain for two minutes over a sieve of not less than eight-inch diameter, containing eight meshes to the inch (0.097 inch per perforation).
- (4) The term "Well Cleaned" means that the heads and tails shall be removed, the fish shall be practically free from scales (i.e., scales shall not cover more than five (5) percent of the surface area) and shall be reasonably free from feed and objectionable material. The wall of the body cavity shall be slit, when six or less fish are packed in a #300 can or a #1 oval can.

- (5) The term "Official Inspection Sample" means the cans drawn for inspection by the designated sampler of the Office of Distribution.
- (b) Sardines: Fish shall be of good quality and shall be prepared and canned under strictly sanitary conditions in accordance with sound commercial practices. Fish shall be cleaned and trimmed, with the heads and scales removed, shall be practically unbroken and shall be free from feed and objectionable material. Cans shall be packed neatly and well filled with fish. The ends of the cans shall be flat or concave. The $\frac{1}{4}$ size and $\frac{3}{4}$ size cans shall contain not less than four (4) fish. There shall be added to the fish at the time of packing such oils or sauces as may be specified by FSOC. The $\frac{1}{4}$ size cans shall contain not less than $\frac{3}{4}$ ounces net weight; the $\frac{3}{4}$ size cans shall contain not less than 9 ounces net weight. A lot shall be considered as meeting specifications provided not more than one-sixth of the containers in a lot may fail, in some respect, to meet requirements of these specifications. However, the average of all of the samples within a lot must meet the requirements of those specifications.

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug, and Cosmetic Act as amended and of regulations pursuant thereto in effect on the date of this contract.

4. PACKAGING AND MARKING: Fish shall be packed in inside enameled cans. In the event round or oval cans are manufactured from other than 1.25 hot dipped plate, the outside of such cans shall also be enameled. Cans shall be sound and clean, free from rust and serious dents and shall be labeled with seller's regular commercial labels or shall be lithographed. Cans containing more than 10 ounces net weight shall be shown to be Sea Herring. Cases shall be Type A1, V3c or V3s as described in "Export Packaging Specifications," Forms FSC 1742B, 1742C or 1742D. Each case shall be marked to show the name of seller, commodity, contract number, net weight of cans and number of cans per case and a legend which may be prescribed by FSOC.

CANNED ALASKA SALMON OFFERS REQUESTED BY WFA

In Announcement FSC-1873 the Office of Distribution, War Food Administration, as the designated agency to purchase all Government requirements of canned Alaska salmon, gave notice March 16 that it will now receive offers for the sale of such canned fish required to be set aside in 1944 pursuant to Food Distribution Order No. 44.

Purchases will be made by negotiated contracts executed in the name of the Commodity Credit Corporation. The contract terms and conditions are set forth in three separate documents this year: Form FDA-474, Standard Contract Conditions, contains conditions which apply to purchases of all commodities; Form SCB-64A, Canned Fish—General Contract Conditions, contains additional terms applying to purchases of all species of canned fish; and Form SCP-1873, Canned Alaska Salmon—Offer of Sale, which details the conditions, applying specifically to that type of fish. The Notice of Tender of Delivery, Form SCP-1873A, is a revision of the old Form SCP-1483A, but it will be used for the same purpose and in the same manner as the old form.

Canners who expect to operate during 1944 are requested to submit their proposals on the offer of sale form as soon as practicable. Offers may be submitted prior to August 15, 1944, but attention is called to the fact that the indemnity feature of the contract will not become applicable unless the contracts are signed prior to May 1, 1944. A separate contract shall be executed to cover each canning plant from which canned Alaska salmon will be delivered to the Commodity Credit Corporation. One contract number will be assigned each operating plant.

Excerpts from Offer of Sale Form SCP-1873 follow:

1. PRICES: The price to be paid for fish delivered to CCC hereunder shall be as set forth in SCB 64 A and:

- (b) If CCC directs that delivery be made in unlabeled cans, deductions shall be made from the applicable price at the appropriate following rate:

48/1 Tall \$0.11 per case
48/1 Flat 0.10 per case

48/1 Flat \$0.08 per case
12/4# 0.04 per case

- (c) If CCC directs that its own labels be used, it shall supply such labels and deductions shall be made from the applicable price at the appropriate following rate:

48/1 Tall \$0.07 per case
48/1 Flat 0.06 per case

48/1 Flat \$0.05 per case
12/4# 0.02 per case

2. DELIVERY: The seller shall within one hundred and twenty (120) days after arrival of its fish in the continental United States and after such fish has been inspected by the Office of Distribution of the War Food Administration, tender such fish for delivery to CCC on Form SCP-1873-A "Notice of Tender of Delivery".

- (1) CCC shall within thirty (30) days after receipt of each such Notice of Tender of Delivery, issue or cause to be issued a Notice to Deliver providing for delivery within ten (10) days after receipt by the seller of such Notice to Deliver.

- (2) In the event that CCC accepts delivery in unlabeled cans, the seller shall:

- (a) At the time of labeling, replace throw-outs due to dents, defective seams, or any other defects, with fish of the same species and grade at its expense and such throw-outs shall become the property of the seller; or at its option

- (b) Reimburse CCC for the value of such throw-outs due to dents, defective seams or any other defects. Provided that seller's responsibility under this section to replace throw-out cans found defective at the time of labeling, or to reimburse CCC for such cans shall terminate when the fish has been moved by CCC from city or town designated as the shipping point at which CCC accepts delivery. Provided further, if unlabeled fish delivered to CCC has not been labeled within six months after CCC accepts delivery, seller's responsibility to replace or reimburse CCC for throw-out cans shall cease with respect to that portion of the delivered fish which has not been labeled within six months from the date of delivery.

3. SPECIFICATIONS: Fish delivered hereunder shall meet the requirements of "Federal Specifications for Canned Salmon," PP-S-31a (7/29/42), Sections B to F, inclusive, provided that except for Reds and Chinooks, Section E-1 of such specifications shall be revised for the purpose of this contract to delete the words "shall be reasonably free from watermarking" and insert in lieu thereof, the words "Watermarking shall be scored only when texture, color of flesh, amount of oil, odor, and flavor have been affected."

All fish delivered hereunder shall conform in every applicable respect to the requirements of the Federal Food, Drug and Cosmetic Act, as amended, and of regulations pursuant thereto.

4. PACKAGING AND MARKING:

- (1) Cans: (a) If cans are manufactured from tinsplate lighter than 1.25 hot dipped plate, all parts of such cans manufactured from such plate shall be inside and outside enameled. At the time of delivery, cans shall be sound and clean, free from rust and serious dents.

- (b) Cans shall be embossed with the code word "Salmon" or shall be so marked with indelible ink. Embossing may be on either end of can. Ink marking may be on the body or either end of the can and the ink shall meet specifications O.Q.M.G., S.P.Q.R.D. 400.1141.

- (2) Cans shall be labeled as directed by CCC

- (3) Cases: Cases used shall be as directed by CCC and shall meet Specifications FSC-1742-D or Army Specifications O.Q.M.G. No. 93 dated December 2, 1942, for V1, V2, V3, Wood, 90 or 100 point solid fiber cases.

- (4) Strapping: Each case shall be strapped as directed by CCC.

- (5) Marking: Each case shall be marked as directed by CCC.

5. INDEMNIFICATION: Possible military action caused by the enemy or action by military or Government forces made on behalf of the war effort in the region of Alaskan Salmon Canning operations makes seller's risks of such nature that such operations cannot be presumed to be warranted; and without assurance that indemnification will be provided by CCC to reimburse seller for possible loss of out-of-pocket costs arising from such causes, it will not be possible for seller to utilize facilities to the fullest extent possible to obtain the salmon pack to meet essential needs.

In consideration of seller making the maximum effort consistent with the Department of the Interior Order 1925 issued March 1, 1944 (Concentration Program), to produce the greatest possible production of fish at the plant named below, CCC agrees as follows:

- (1) If seller should be prevented or hindered to any extent in packing fish during the 1944 season in the plant located at _____ by reason of acts of the public enemy or by acts of the United States Government (including military) made on behalf of the war effort, CCC will reimburse seller as follows:
 - (a) In the event of failure to secure any pack, the measure of reimbursement shall be 85% of seller's actual total out-of-pocket costs.
 - (b) In the event of a partial pack, then the measure of reimbursement shall be 85% of that proportion of the out-of-pocket costs as the amount short bears to the total anticipated pack.
 - (c) Notwithstanding the provisions of Paragraphs (a) and (b) above, if it shall develop that seller has not secured or otherwise provided for labor, equipment, and supplies of all kinds sufficient to pack the estimated number of cases stated herein, or that the supply or nature of the run of fish during said season is such that it would have been impossible or improbable that it would have packed said estimated number of cases of fish at the said plant during said season, or, should seller for any other reason than acts of the public enemy or acts of the United States Government made on behalf of the war effort, be prevented from packing the estimated number of cases of fish stated in Paragraph (2) below, then the reasonably anticipated pack shall be deemed to be the number of cases which could and would have been so packed during the season, and the measure of reimbursement under Paragraphs (a) and (b) above shall be based upon such reasonably anticipated pack.
- (2) The seller represents that it has provided or will provide by actual purchase, contract or otherwise for sufficient labor, equipment, and supplies of all kinds for an estimated pack at the within described plant named above of _____ cases of fish of 48/1# cans (two cases of $\frac{1}{2}$ flats to be considered as one case) during the 1944 salmon packing season.
- (3) In no event shall the total reimbursement of said actual out-of-pocket costs exceed \$ _____. (This figure inserted is 85% of the estimated total out-of-pocket cost.)
- (4) For the purpose of determining such out-of-pocket costs, CCC shall have the right to examine seller's books, records, papers, and correspondence and such books, records, papers, and correspondence shall be made available to CCC at _____ (City and State)
- (5) Seller's claim for indemnification shall be supported by a certificate signed by a majority of a committee to be set up as hereinafter provided. The committee shall determine, and its findings and determinations shall be final and conclusive upon the parties hereto:
 - (a) Whether seller was prevented or hindered in packing fish during the year 1944 by reason of the acts of the public enemy or acts of the United States Government (including the military) made on behalf of the war effort; and
 - (b) The reasonably anticipated pack had seller not been so prevented or hindered.

Such committee shall be set up at seller's request as soon as possible after the close of the plant's season and shall be composed of one member named by seller to be selected from other firms or individuals of the salmon industry that have done or are doing business with the CCC, one member to be named by the Director of Food Distribution and one member to be selected by the two named members. Such committee shall meet in such place designated by it, subject to the approval of the Director of Food Distribution. Seller shall be liable for that portion of the expense of such committee incurred by the member designated by it and that portion of such expense incurred by the member selected by the two named members if such third member is not an employee of the United States Government or any of its agencies.

This committee, for the purpose of determining what would have been seller's reasonably anticipated pack had it not been prevented or hindered in packing salmon during the 1944 season, shall take into consideration, among other things, seller's plant and facilities for this and preceding years, and statistics of the Fish and Wildlife Service of the Department of the Interior for this and preceding years and expenditures in preparation for the 1944 salmon pack.
- (6) In the event seller feels it has sustained a loss as provided in this Section, it shall notify CCC not later than November 30, 1944. Failure to notify CCC within the time set shall be considered a waiver of any claim for which indemnity might be asserted under this Section.

- (7) For the purpose of this agreement, the term "out-of-pocket costs" shall include those items that are expendable, such as, but not restricted to, transportation to and from the fishing area, fuel consumed, labor, operating materials, construction and repairs of traps and fishing equipment, etc., but only such portion thereof which as of the date of this contract are non-insurable and non-recoverable. Out-of-pocket costs shall not include such items as cans, cases, labels, machinery, vessels, etc., or any tangible items or operations insurable under the Merchant Marine Act of 1936, as amended, the War Damage Corporation Act, or through commercial insurance by American companies obtainable through customary insurance channels.

A letter from an accredited insurance agent or broker indicating that such coverage cannot be secured shall be considered to be good and conclusive evidence of seller's inability to secure such insurance.

WFA ISSUES GENERAL CONTRACT CONDITIONS FOR CANNED FISH PURCHASES

To expedite in the advertisement and purchase of canned fish by the FSCC, that agency has compiled General Contract Conditions applicable to its purchases. Excerpts from Form SCB-64 follow:

CANNED FISH - GENERAL CONTRACT CONDITIONS

1. QUANTITY: The seller, a canner of fish under the provisions of Food Distribution Order 44, agrees to deliver to the Federal Surplus Commodities Corporation, (hereinafter referred to as FSCC) the quantity established as the seller's quota of fish to be delivered to governmental agencies under the provisions of Food Distribution Order 44 effective March 1, 1944, and any amendments thereto. Irrespective of any reductions in the quota to be delivered by the seller under FDO 44, the FSCC, at the seller's option, agrees to purchase at least 30 percent of the seller's pack (or such lesser percentage as seller may tender), of each class of fish designated in FDO 44 as amended by Amendment No. 2, March 1, 1944, packed between March 1, 1944, and February 28, 1945.
2. PRICES: The price to be paid to seller for fish delivered to FSCC hereunder shall be as follows:
 - (a) The ceiling price for the appropriate species, can size, pack and grade as established by the Office of Price Administration for sales to governmental agencies in effect on the date of delivery. If, at any time, during the life of the contract, there ceases to be a ceiling price for the appropriate species, the last applicable ceiling price shall be the purchase price for the seller's pack delivered thereafter in accordance with 1. above.
 - (b) From the price determined pursuant to (a) above there shall be deducted any cash discount which may be established by the Office of Price Administration applicable to sales to governmental agencies. Such cash discounts shall be deducted by the FSCC for payment by check dated within the time specified after the date of receipt, by the designated regional fiscal office of the FSCC, of a properly executed and documented claim.
 - (c) Where special packing, special cans, or export packaging are required, the seller may add to the applicable price determined pursuant to (b) above, the costs permitted by the Office of Price Administration at the rate set forth in the seller's offer. If the special packing or export packaging costs change during the life of this contract, the FSCC agrees to pay the increased costs as permitted by the Office of Price Administration regulations and in the event the costs decrease, the seller agrees to accept less than the rate stated to the extent that such costs are less than the rate stated in the offer.
 - (d) FSCC may designate the quantity or quantities of fish which shall be packed in export packaging or special cans and may decrease the quantity or quantities so designated at any time. If FSCC decreases the quantity of fish to be packed in export packaging or if Food Distribution Order 44, Amendment No. 2 amended in such manner as to reduce the quota of fish which may be delivered by the seller to governmental agencies, FSCC shall reimburse the seller for added costs for the export packaging material or special cans acquired by the seller pursuant to such designation by FSCC and not used, because of such reduction, for packing fish to be delivered pursuant to this contract, at the rate set out in the offer; Provided, That in no event shall FSCC reimburse the seller for packaging material acquired, but not used, which is in excess of a quantity of packaging material necessary to pack in export packaging the Government quota of its pack of fish as provided in FDO 44, Amendment No. 2 at the time of original issue.
3. DELIVERY: The seller, within the time specified in the offer, after packing a sufficient quantity of fish to yield at least a minimum carload, as prescribed by the Office of Defense Transportation, shall, after inspection, tender such lot for delivery to FSCC on a form supplied by FSCC, "Notice of Tender of Delivery." It is understood that within the time specified in the offer after receipt of seller's "Notice of Tender of Delivery," the FSCC will issue or cause to be issued shipping instructions for prompt delivery and seller will deliver fish in accordance with shipping instructions. Seller agrees to deliver fish f.o.b. cars, at the shipping point or points indicated in its Tender

of Delivery, or at the option of FSCC f.o.b. trucks or storage at the point previously approved by FSCC and indicated on the Tender of Delivery. However, if the FSCC fails to furnish shipping instructions within the period provided in the offer, the vendor, at its option, may at its own expense place the fish in a public warehouse approved by the FSCC for the account of the FSCC, and shall immediately furnish appropriate public warehouse receipts to FSCC indicating that the delivery has been made to the designated warehouse. The date of such receipt constitutes the date of delivery. If ceiling prices at any time prior to the end of the stipulated delivery period become unsatisfactory to seller, the FSCC agrees, upon seller's written request to extend seller an additional sixty (60) days in which to make further tender of delivery.

4. TENDER OF DELIVERY: On a form to be supplied to seller by the FSCC, "Notice of Tender of Delivery," seller shall indicate the availability for delivery. Nothing inserted or included in this form shall be construed as amending or altering the terms and conditions of the contract. Seller may withdraw his "Notice of Tender of Delivery" by notice in writing received by FSCC prior to the date of shipment or delivery.
5. RECORDS: For the purpose of determining total pack if seller exercises option under (1) above, FSCC shall have the right at any time to examine seller's books, records, accounts, papers and correspondence and such books, records, accounts, papers and correspondence shall be made available to FSCC upon request.
6. STANDARD CONTRACT CONDITIONS: Seller agrees to comply with Standard Contract Conditions, Form FDA-474, except that conditions 6, 7, and 8 shall not apply.
7. ASSIGNMENT: The contract may be assigned by purchaser at any time, in whole or in part, to any department or agency of the United States and may be reassigned by any such assignee to any other such department or agency. The assignor will notify seller promptly of any such assignment. After the receipt of such notice, seller shall have no further recourse to purchaser except as to that portion of the contract which has not been assigned or which has been performed prior to assignment.

PRICES OF CANNED MAINE SARDINES CHANGED

Processors' maximum prices on Maine sardines were changed March 15 by the Office of Price Administration from an f.o.b. Portland base to prices f.o.b. the railroad shipping point nearest the cannery. To make this change base prices were reduced by four cents per case. No change in retail prices should result from the action, which became effective March 20, 1944.

In the original MPR-184--Maine Sardines--seven cents per case was added to the base prices to cover transportation from the outlying canneries to Portland. The new bases in Amendment 4 to MPR-184, including an allowance of three cents per case to cover transportation costs from the canneries to the nearest railhead, were established at the request of the industry and of the War Food Administration.

Excerpts from Amdt. 4 to MPR-184 follow:

Section 1364.112(a) is amended to read as follows:

- (a) The prices set forth below are maximum prices per case for Maine sardines, f.o.b. the railroad shipping point nearest the cannery. The maximum prices are gross prices before the deduction of any discounts.

CONTAINER SIZE AND TYPE		D E S C R I P T I O N	Maximum price per case
Keyless $\frac{1}{4}$'s standard pack	" " " "	Cottonseed oil, soybean oil, mustard.	\$4.43
" " " "	" " " "	Tomato sauce	4.48
$\frac{1}{4}$'s decorated tops with keys, standard pack ..	" " " "	Cottonseed oil, soybean oil, mustard.	5.18
" " " "	" " " "	Tomato sauce	5.23
$\frac{1}{4}$'s wrapped or in cartons with keys, standard pack	" " " "	Cottonseed oil, soybean oil, mustard.	5.43
$\frac{1}{4}$'s wrapped or in cartons with keys, standard pack	" " " "	Tomato sauce	5.48
Keyless $\frac{1}{4}$'s standard pack	" " " "	Mustard	4.43
" " " "	" " " "	Tomato	4.48

OPA'S POINT LOAN PLAN FOR CANNED FISH INVENTORIES EXPIRES MAY 1

Wholesalers of canned fish who wish to borrow points to build up their inventory must file their application (OPA Form R 315) for a point loan by April 1, the Office of Price Administration said March 13. Under a plan announced last August, OPA has been lending points to eligible canned fish wholesalers who wish to buy and store this product. This point loan arrangement, designed to encourage maximum production by canners by permitting their output to move speedily into the warehouses of wholesalers, expires May 1. In order to have sufficient time to grant loans before this deadline, OPA set April 1 as the last day on which applications for a loan would be received. OPA said that announcement would be made later as to whether there will be a canned fish point loan arrangement for the 1944-45 season.

NO CHANGE IN CANNED FISH POINT VALUES FOR MARCH

Consumer point values covering sales of canned fish which became effective March 5, are identical to those in effect during the month of February (Fishery Market News, February, page 36). All items listed continue at 12 points per pound, except oysters which retain a value of 4 points. Point values effective March 5 are included in Official OPA Table No. 12.

RATION POINT VALUES CHANGED FOR APRIL

The OPA on March 31 announced changes in the ration point values for canned fish, effective April 2. Canned mackerel and sardines, including pilchards, and "all canned products containing more than 20 percent of bonito, mackerel, oysters, salmon, sardines, shrimp, tuna, or yellowtail" were reduced 4 points from the old point value of 12 per pound to a new value of 8 points. Other items remain unchanged.

FISH AND SHELLFISH
(Cooked and in any hermetically-sealed container)

	New Point Value	Old Point Value		New Point Value	Old Point Value
Bonito	12	12	Shrimp	12	12
Mackerel	8	12	Tuna	12	12
Oysters	4	4	Yellowtail	12	12
Salmon	12	12	All products containing more than 20 percent of the fish noted	8	12
Sardines	8	12			

Byproducts Trade

RESTRICTIONS ON USES OF FISH OILS REVISED

The War Food Administration on March 2 freed fish oil for use in the canning of salmon, and in the manufacture of vitamin-feeding oil for poultry provided it is fortified to 400 units of Vitamin D per gram. The use of fish oil for these purposes has been limited since November 1, 1943, to 100 percent of the quantity used in 1942.

Amendment 2 to FDO 60 also makes these changes:

1. It broadens the limitation on Alaska seal oil to include all seal oil.
2. It restricts the use of fish oil in the manufacture of metallic soaps to water insoluble metallic soaps.
3. It continues the reporting requirements insofar as the Bureau of the Census is concerned, and adds a requirement that consumers who use 4,000 pounds or more of fish oil in the calendar year and who are subject to quota limitations should report to the Office of Distribution, War Food Administration, Washington 25, D. C. (Ref. FDO-60) by April 1, their use of fish oil for specific end uses in the base period (1942). This requirement is included in the amendment so that allowable quotas may be determined and better compliance may be obtained.

4. The definition of fish oil is changed to "Pacific Coast herring oil" instead of "Alaska herring oil" so as to include all herring oil produced on the West Coast.

Persons who desire to use fish oil for essential purposes not covered by the order, or persons who have used up their quota and have military orders where the use of fish oil is mandatory (by specification or by physical qualification of specification) may apply on Form FDA-478, available at regional offices of the Office of Distribution.

Excerpts from Amdt. 2 follow:

(a) *Definitions.* (1) "Fish oil" means oil, other than oil produced solely from the livers or viscera of fish or marine animals, produced by the reduction of the whole or any part of any fish or marine animal of the following species, commonly known as: California sardine or Pacific Coast pilchard (*Sardina caerulea*), menhaden (*Brevortia tyrannus*), Pacific Coast herring (*Clupea pallasii*), West Coast mackerel (*Scomber diego*), Tuna and tuna-like fish, salmon (Genus: *Oncorhynchus*), rose fish (*Sebastes marinus*), and seal. The term shall include all such oil, whether crude, refined, pressed, sulphonated or otherwise processed; and all the by-products and derivatives of such oil, including, but not limited to, foats, stearine, and fatty acids, but excluding pitch.

(b) *Restrictions on use and consumption.* Except as provided for in paragraph (c) hereof, no person shall, in any manner, use or consume fish oil (other than in the production of fish oil as defined in paragraph (a) (1) hereof), or use or consume a product containing fish oil in a class of use listed in Schedules A or B of paragraph (c) hereof, unless and except as specifically authorized by the Director.

(c) *Exceptions.* Notwithstanding the provisions of paragraph (b) hereof, specific authorization by the Director shall not be required for:

(2) The use or consumption by any person, in any calendar quarter, of fish oil, or any product containing fish oil,

in any class of use listed in Schedule B below, in a quantity not in excess of a quota equal to the percentage specified in such Schedule B of the amount of fish oil (including the amount of fish oil contained in any product) used or consumed by such person in such class of use during the corresponding calendar quarter of 1942.

Class of use:	Permitted percentage
Manufacture of medicinals or pharmaceuticals for human or animal consumption.....	100
Manufacture of natural leather.....	100
Manufacture ofterne plate, galvanized metal, and hot dipped tin.....	100
Manufacture of caulking compounds and putties.....	100
Manufacture of paints, varnishes, lacquers, and other protective coatings, except alkylid resins or paint reducing oils	60

A quota established hereunder for one class of use may not be transferred to another class of use. For the purposes of this paragraph (c) (2), the term "fish oil" shall not include seal oil or Pacific Coast herring oil.

(5) The use or consumption by any person of any fish oil, other than seal oil, in the manufacture of water insoluble metallic soaps, lubricants, or metal working compounds, other than core oils.

(6) The use or consumption by any person of fish oil, other than seal oil or Pacific Coast herring oil, in the manufacture of vitamin feeding oil to be used for feeding poultry, if such vitamin feeding oil is fortified, by such person, to con-

tain not less than 400 A. O. A. C. units of Vitamin D per gram of oil without regard to the fish-oil content of such oil.

(7) The use or consumption by any person of salmon oil in the manufacture of canned salmon.

(g) *Records and reports.*

(2) Every person who used or consumed more than 4,000 pounds of fish oil, including the fish oil contained in any product, in the calendar year of 1942, in the classes of use set forth in Schedule A of paragraph (c) (1) hereof, shall on or before April 1, 1944, report to the Director, by letter, the amount of fish oil (including the amount of fish oil contained in any product) used or consumed by him in each class of use set forth in said Schedule A, in the calendar year of 1942.

(3) Every person who used or consumed more than 4,000 pounds of fish oil, including the fish oil contained in any product, in the calendar year of 1942, in the classes of use set forth in Schedule B of paragraph (c) (2) hereof, shall on or before April 1, 1944, report to the Director, by letter, the amount of fish oil (including the amount of fish oil contained in any product) used or consumed by him in each class of use set forth in said Schedule B, in each calendar quarter of the calendar year of 1942.

CRUDE FISH OIL ORDER REVOKED

The War Food Administration, effective March 1, 1944, terminated Food Distribution Order No. 59 which required producers of crude fish oil to set aside a part of their production for Government purchase. The order had been in effect since July 1, 1943.

Under FDO No. 59, producers have been setting aside for WFA purchase the 2nd, 6th and every 6th tank car (60,000 pounds) of fish oil thereafter from their 1943-44 output.

FDO NO. 60 ON FISH OIL CLARIFIED

Food Distribution Order No. 60 was issued on June 30, 1943, to conserve and distribute among manufacturers of essential products the supply of fish oils pressed from California sardine, Oregon and Washington pilchard, menhaden, Alaska herring, West Coast mackerel, tuna, and salmon.

Amendment No. 1, issued November 1, 1943, included rosefish and Alaska seal oils, as well as oil from tuna-like fish, and permitted unlimited use of Alaska herring and Alaska seal oils in the manufacture of natural leather. It also permitted the unlimited use of fish oil or its derivatives except Alaska herring or Alaska seal oil in alkylid resins, metallic soaps, and rubber compounding, but limited its use in the manufacture of some other products.

Amendment No. 2, issued March 3, 1944, now includes all Pacific Coast herring oil, as well as all seal oil, in the definition of fish oil. It permits the unlimited use of specified fish oil in vitamin feeding oil for poultry providing such oil is fortified to 400 A.O.A.C. units of Vitamin D per gram.

This statement, prepared for general distribution, is intended to supply the answers to many of the questions raised by the industry. For additional information, write to the Director of Food Distribution, Office of Distribution, War Food Administration, Washington 25, D. C., Ref. FDO 60.

1. Q. Under Food Distribution Order No. 60, Amendment No. 2 at what stage in the manufacture of vitamin feeding oil should a manufacturer consider that he has used fish oil?
A. A manufacturer has used fish oil when he performs the first operation which changes the biological characteristics of the fish oil.
2. Q. May a manufacturer of vitamin oil for purposes other than feeding oil for poultry use fish oil as a "wash oil" or "stripping oil" without restriction?
A. No. He must apply for specific authorization to the Director of Food Distribution on Form FDA-478.
3. Q. Are there any restrictions on delivery of fish oil?
A. No. Compliance with the order is the responsibility of the user or consumer of fish oil.
4. Q. Must Form FDA-477 be used in addition to FDA-478?
A. No.
5. Q. Are fish liver oils subject to restriction under FDO No. 60 as amended?
A. No.
6. Q. May a person use fish oil for purposes not specifically permitted in FDO No. 60 as amended?
A. Only if he is specifically authorized to do so by the Director of Food Distribution.
7. Q. Must a ship chandler or other distributor apply on Form FDA-478 for authorization to deliver fish oil?
A. No. There are no restrictions on delivery.
8. Q. Are insulating varnishes considered protective coatings under FDO No. 60 as amended?
A. No.
9. Q. Is "Gurry oil" subject to provisions of the order as amended?
A. Yes.
10. Q. Are fish liver oil fatty acids subject to the order as amended?
A. No.
11. Q. Are processed fish oils or fish oil derivatives subject to the order as amended?
A. Yes.

WFA SELLS SURPLUS FISH OIL

In Announcement FSC-1862, dated March 1, the Office of Distribution (War Food Administration) set forth the terms and conditions governing the sale of crude fish oil (menhaden, sardine or pilchard, and Alaska herring) in bulk. This fish oil is that portion of oil acquired under FDO-59, produced during the 1943-44 season. Excerpts follow:

TERMS AND CONDITIONS

The following terms and provisions of this announcement shall become a part of the offer to purchase, and upon acceptance by the FSCC, the offer and acceptance shall constitute a valid and binding contract.

SPECIFICATIONS: All fish oil is sold "as is" except that a pro rata price adjustment will be made for excess moisture and impurities. As to these items the oil is sold on the basis of one (1) percent moisture and impurities combined.

The oil offered for sale was acquired by the FSOC subject to the following specifications:

- (1) **MENHADEN:** Maximum of five (5) percent free fatty acids, basis one (1) percent moisture and impurities combined with pro rata allowance for excess over one (1) percent.
- (2) **PACIFIC COAST HERRING, PILCHARD OR SARDINE:** Maximum of two (2) percent free fatty acids, basis one (1) percent moisture and impurities combined with pro rata allowance for excess over one (1) percent.

DELIVERY: Immediate delivery to be made upon receipt of payment by cashier's or certified check, payable to the order of the "Treasurer of the United States." Delivery to be made in buyer's tank car or other conveying equipment f.o.b. FSOC storage.

INSPECTION: A commodity inspection certificate issued by the Office of Distribution, War Food Administration, at FSOC expense, covering the quality of oil in each tank car or other delivery container shall be furnished to the buyer by FSOC. Such certificate shall include a statement of the quantity (weight) of oil covered, thereby and shall be final and conclusive as to quality and quantity of oil delivered.

PRICES:

- (1) **MENHADEN, PACIFIC COAST SARDINE OR PILCHARD:** OPA ceiling prices f.o.b. producer's plant, plus transportation charges to FSOC storage, also plus accumulated storage charges to date of delivery to buyer, (pursuant to MPR-53, Amdt. 15, February 8, 1944, issued by the Office of Price Administration). In-transit privileges, if any, to be for the buyer's account.
- (2) **PACIFIC COAST HERRING:** OPA ceiling price, f.o.b. dock Seattle, Washington, plus additional charges covering the increase in freight, war risk and marine insurance from Alaska over charges prevailing October 1, 1941 (as provided in OPA price schedule No. 53), also plus transportation charges to FSOC storage, and plus accumulated storage charges to date of delivery to buyer (pursuant to MPR-53, Amdt. 15, February 8, 1944, issued by the Office of Price Administration).

"FEEDING OILS" NO LONGER COVERED BY M-373

Acting to free feeding oils of less than 6000 U.S.P. units of Vitamin A per gram from the restrictions of Allocation Order M-373, the War Production Board on March 23 issued a revision of that order. The revised regulation adds "feeding oils" to the items specifically excluded from coverage and defines these oils as follows:

"Feeding oils" means oils or blends or admixtures of oils containing not more than 6000 U.S.P. units of Vitamin A per gram, irrespective of the Vitamin D content, used in animal or poultry feeds or feeding. The term shall include only those oils, blends or admixtures of this description which were manufactured before February 28, 1944, or were manufactured from Vitamin A within the quota for the February 28 to March 31, 1944, period, or were subsequently manufactured from Vitamin A specifically allocated for this purpose or available for this purpose under the small order exemption. Any person buying feeding oils for animal or poultry feeds or feeding, or for resale for this purpose, may assume that such oils are not Vitamin A subject to this order.

The change in M-373 does not effect the operation of other vitamin oil regulations issued by the WPB, the OPA, and the WFA.

ICC RULES ON OIL SHIPMENT RATES

As a result of hearings held by the Interstate Commerce Commission in Washington, D. C., on Investigation and Suspension Dockets 5241, 5243 and 5248, the ICC on March 31, issued decisions covering the rates, charges, regulations, or practices under question.

In the case of I & S Docket 5241, covering rail charges for transcontinental shipments of fish liver oils (both carload and LCL), the Commission found that the proposed schedules were not just and reasonable in certain instances. They therefore ordered that the objectionable schedules be canceled on or before May 9, 1944.

In regard to I & S Dockets 5243 and 5248, which covered transcontinental shipments of fish livers in carloads, the Commission found that the proposed schedules were just and

reasonable. It was ordered therefore that the order suspending the operations of these schedules be set aside as of April 18.

Foreign Fishery Trade

IMPORT CONTROLS ON CERTAIN FISHERY PRODUCTS REMOVED

Among commodities removed from the import controls of General Imports Order M-63, by amendment of that order by the War Production Board March 30, 1944, were the following:

Crabs, fresh or frozen, prepared or preserved	Lobsters, canned and not canned
Salts derived from vegetable oils, animal oils, fish oils, animal fats and greases, not elsewhere specified, or from fatty acids thereof	Tuna fish, fresh or frozen
	Turtles

CHILEAN EXPOSITION PROMOTES FISHERY INDUSTRIES

An exposition designed to promote fishing and related industries was held at San Vicente, Chile, on March 10-12, 1944, according to the American Vice Consul at Concepcion, Chile. San Vicente, one of the principal fishing ports of Chile, is located on Arauco Bay, about nine miles from Concepcion. Lying just across the neck of the Tumbes Peninsula which separates Concepcion Bay from Arauco Bay, it forms a part of the municipality of Talcahuano. The Talcahuano area takes about 50 percent of the total Chilean catch of fish.

Recent Government efforts to promote the fishing industry have included allotment of funds for construction of refrigeration facilities in fishing ports, construction of refrigerator cars for transportation of fresh fish, and compulsory use of fish by government agencies which serve meals. In addition, an extensive educational campaign has been undertaken to popularize fish as a nutritive food.

Fundamental problems have been outlined as follows: Price of fish is ordinarily such as to make it a luxury item, and moreover, fish is foreign to the traditional Chilean popular diet; facilities for marketing fish are inadequate and as a result, a large catch generally sells for only slightly more than a small catch, or perhaps finds no sale whatsoever. An illustration of this latter point is seen in the fact that only one or two cars of fish move out of Talcahuano and San Vicente daily. These, in addition to relatively small canning facilities, handle about half of the entire Chilean catch of fish. As a result, there has been no incentive for fishermen to work systematically to increase the catch, and it is reported that large catches are actually avoided because of the lack of effective demand. Consistently, there has been no incentive to organize a more scientific exploitation of the fishing industry, which is carried on by unorganized, individual fishermen, each operating a single small boat, as a rule.

The projected refrigeration facilities (including a 200-ton capacity refrigerator in San Vicente) should be of considerable value in enabling the fishermen to obtain a moderate price for the catch, no matter how large, and should tend strongly to a stabilization of fishing as a regular occupation.

San Vicente will also have a wharf about 130 meters in length as a part of the development program.

According to newspaper reports (El Sur, January 16, 1944) there are 560 sailboats and 70 motorboats engaged in fishing in Talcahuano and San Vicente. There are about 20 canning and preserving firms, the largest of which is housed in six buildings having a floor space of slightly less than 6,000 square meters. This firm employs over 400 workers and operates seven fishing boats of 20 to 50 tons each. The Inspeccion Regional de Pesca y Caza (regional bureau of fisheries) announced that the products of these establishments in 1943 were valued at over 31,000,000 pesos (approximately \$1,000,000 U.S. Cy.) and that they paid wages amounting to 5,500,000 pesos. Their capital totals about 40,000,000 pesos. The same source stated that about 2,000 persons in the area are engaged as fishermen. Their 1943 catch had an estimated value of 14,000,000 pesos, selling at an average price of 1.05 pesos per kilogram.

In addition to ordinary fishing operations, 61 sperm whales were taken in 1943, from which approximately 383,790 kilograms of oil were produced.

The fisheries exposition was sponsored by the municipal government of Talcahuano, the national government granting 100,000 pesos to aid in execution of the plans.

About 18 firms entered exhibits of their products and related items. The Chilean naval base at Talcahuano also had a stand, as did the industrial school in San Vicente. Prominent among the exhibits were the products of the various firms, consisting of canned and dried fish, sardines in oil, sardines in oil and tomato sauce, fillet of anchovy in oil, tuna in oil, etc. One stand exhibited articles and products manufactured from fish skins. Others displayed items of fishing equipment.

Prizes were offered for best products under the following heads: Sardines in oil, fillet of anchovy, other products in oil, shellfish, vitamin oils, dried fish (codfish type), smoked fish, fish meal, and fishing equipment.

The exposition was formally opened by a visit of the local authorities, in the presence of representatives of the national government. In addition to the commercial-industrial exhibits noted, there was offered a series of recreational and sporting events, including dances, boat races, etc. A total of 15,000 persons are reported to have passed through the grounds during the three days.

An item in the program was the launching of a 12-ton fishing boat. Several of these have been completed in San Vicente during the past year.

The building of the Escuela Industrial de Pesca (Industrial Fishing School) formed the center of the exposition. This government establishment was founded in 1936. It now has about 150 students, offering a five-year course. The first year is a preparatory course designed to insure that all pupils entering the subsequent special course have a minimum background equivalent to four years of elementary school. The last four years of the course cover marine biology, navigation, meteorology, communications, sailing, fishing, mechanics and the processing of fish and shellfish. This is stated to be the only school of the type in South America.

RESULTS OF AUSTRALIAN FISHERIES INVESTIGATIONS REPORTED

In an 8-page statement of conclusions published in the Journal of the Council for Scientific and Industrial Research for November 1943, Dr. Harold Thompson, Chief of the Division of Fisheries, reported the results of studies made from the research vessel Warreen from 1938 to 1943. Dr. Thompson summarizes the conclusions as follows:

1. Marine conditions in the Australian region are tropical and sub-tropical in nature, there being an absence of effective cold water incursions such as are largely responsible for the great fisheries of the East Pacific. They resemble the conditions found in similar latitudes elsewhere in the West Pacific, and it is considered probable that the ultimate scope and development of the fisheries will resemble those in other portions of the latter area, where output is on a moderate rather than a great scale.

2. This conclusion is supported by the moderate scale of operations hitherto found to be possible (chiefly in the demersal fisheries); by the fact that large sheltered bays, and extensive offshore banks, are not a feature of the region; and by the fact that it has not, on the whole, been found to be possible, in experimental fishing, repeatedly to locate large pelagic fish shoals over a season.

3. It is also supported by the fact that, even on a relatively limited scale of exploitation, many of the commoner species of fish have in the past shown signs of being overfished.

4. Expansion of the fishing industry is, however, considered to be possible in the following directions:

- (a) By development of a national whaling industry, based on winter (coastal) and summer (antarctic) fishing.
- (b) By extending the trawling industry to the regions of Tasmania, the Great Australian Bight, and to the large submarine plateau lying to the northwest of the continent.

- (c) By further development of the oyster and crayfish industries.
- (d) By development of the pelagic fisheries, particularly of that for the common striped tuna by the live-bait fishing method and of those for mackerel, salmon, pilchard, sprat, and anchovy by various adaptations of the purse-seine fishing method.
- (e) By stabilizing (through the use of scientific measures of conservation) the catches in the existing fisheries at a level considerably higher than that recently existing.

5. It is further considered that by these means the yield of the fishery might ultimately be doubled and that further possibilities of extension should be examined in the tropics, the neighbouring islands, and in the antarctic region.

BRITISH FISH DEALERS PRESENT TRADE TRAINING CLASSES

A training course for the fish trade in the London area was recently announced in a British fishery periodical. A group of classes, to begin on March 28 at the Smithfield Institute, was organized by the London County Council under the sponsorship of the London Fish and Poultry Retailers Association. The following schedule is an excerpt from the Fish Trades Gazette of March 25, 1944:

Tuesdays, 3-4 p.m.

Methods of fishing and fishing vessels--Captain R. S. Hewett, C.C.

Food fishes--Mr. E. P. Keywood, F. R. S., Chief Inspector, Worshipful Company of Fishmongers.

Scientific principles--Mr. E. Shepherd, M.A.B. Sc.

Tuesdays, 4-5 p.m.

Fish commodity, shop work--Mr. F. A. Blackwell, member of the council of the association and a practical fishmonger.

Tuesdays, 5:30-6:30 p.m.

English and calculations--Mr. Shepherd.

The syllabus includes:

Scientific principles--Physical, chemical, and biological, forming the basis of fish technology.

English and calculations--The work includes the cultivation of good English, written and spoken; the elements of business economics, current business practice, trade calculations, and a sound simple system of bookkeeping.

Food fishes, methods of fishing and fishing vessels--The shop slab and fittings; fishing grounds and methods; food fishes--approximately 45 British varieties; fresh-water fish; salmon family; snellfish (crustacea and molluscs); seasonal variation; processed fish; problems of handling a perishable commodity.

Fish commodity--Hygienic maintenance of equipment and tools; recognition and nomenclature of types; gutting, cleaning, filleting, etc.; boiling of lobsters, etc.; slab dressing; blackboard.

Students of 21 and under if engaged in the trade and released for at least 50 percent of their employer's time to attend the courses will incur no fees. For students under 18, the fee for one session of three hours per week is $3/4$ (\$0.67 U.S. currency). The 12 lectures to be given by Captain Hewett and Mr. Keywood are also regarded as a refresher course for older members of the trade. The fee for this course for seniors will be 10/0 (\$2.02 U. S. currency).

Statistical Summaries

WHOLESALE AND RETAIL PRICES

Wholesale prices for all foods and retail prices for fishery products decreased during the month ending in mid-February, according to the Bureau of Labor Statistics. Retail prices

for canned salmon rose a small amount, but all other fishery items for which the Bureau publishes retail indexes showed minor decreases.

While the wholesale index for all foods showed a slight decline for the 12 months ending in mid-February, the retail index for this classification showed a small gain. All retail indexes for fishery items increased as compared with a year previous.

Wholesale and Retail Prices

Item	Unit	Percentage change from--		
Wholesale: (1926 = 100)		Feb. 12, 1944	Jan. 15, 1944	Feb. 13, 1943
All commodities	Index No.	103.1	+0.1	+1.0
Foods	do	104.0	-0.0	-1.4
Fish:		February 1944	January 1944	February 1943
Canned salmon, Seattle:				
Pink, No. 1, tall	\$ per dozen cans	1.970	0	0
Red, No. 1, tall	do	3.694	0	0
Cod, cured, large shore, Gloucester, Mass.	\$ per 100 pounds	13.000	0	+13.0
Herring, pickled, N. Y.	\$ per pound	12.0	0	+20.0
Salmon, Alaska, smoked, N. Y.	do	35.0	0	0
Retail: (1935-39 = 100)		Feb. 15, 1944	Jan. 18, 1944	Feb. 16, 1943
All foods	Index No.	134.5	-1.2	+0.7
Fish:				
Fresh and canned	do	217.1	-2.9	+12.5
Fresh and frozen	\$ per pound	36.4	-3.7	+13.9
Canned salmon:				
Pink	\$ per pound can	24.0	+3.4	+3.4
Red	do	42.6	+1.9	+2.2

WFA PURCHASES \$5,107,830 IN FISHERY PRODUCTS DURING FEBRUARY

The February purchases of fishery products by the War Food Administration included large purchases of canned salmon, Vitamin A fish liver oil, canned pilchards, and pickled fish, as well as a number of minor items, according to the WFA. Purchases totaled \$5,107,830, bringing the total for the first two months of 1944 to \$8,007,680.

Purchases of Fishery Products by W.F.A.

Commodity		Unit	February 1944		January 1-February 29, 1944	
			Quantity	F.O.B. Cost Dollars	Quantity	F.O.B. Cost Dollars
<u>FISH</u>						
Herring,	canned	Cases	957	5,004	957	5,004
Mackerel,	do	do	14,372	71,918	111,628	559,234
Pilchards,	do	do	197,509	864,552	441,788	1,849,209
Salmon,	do	do	181,043	1,973,614	296,260	3,059,972
Shrimp,	do	do	1,677	19,003	8,386	95,569
Sardines,	do	do	25,459	109,951	49,647	214,441
Tuna and tuna- like fishes,	do	do	-	-	1,358	27,093
Fish, Misc.	do	do	-	-	1,845	10,138
Total	do		421,017	3,044,042	911,869	5,820,660
Fish, pickled		Pounds	9,854,000	722,800	10,069,000	744,300
" , smoked		do	65,430	6,543	65,430	6,543
Total	do		9,919,430	729,343	10,134,430	750,843
<u>HYPRODUCTS</u>						
Fish meal		do	360,000	14,445	600,000	24,480
Oyster shell flour		do	-	-	480,000	1,680
Total	do		360,000	14,445	1,080,000	26,160
<u>VITAMINS</u>						
Vitamin A fish-liver oil		M Units	4,400,000	1,320,000	4,700,056	1,410,017
Grand Total			-	5,107,830	-	8,007,680

FISHERY MARKET NEWS SERVICE Offices		
Location	In Charge	Telephone
Washington 25, D. C. Rm. 3224, S. Interior Bldg.	Wm. H. Dumont, Chief	REpublic 1820, Ext. 4844-3
Boston 10, Mass. 253½ Northern Ave.	B. E. Lindgren, Fishery Marketing Specialist	LIberty 1513-4 or Pier Phone
New York 7, N. Y. 155 John Street	F. J. Anderson, Fishery Marketing Specialist	HEekman 3-4382-3
Chicago 6, Ill. 200 N. Jefferson Street	C. H. Parsons, Fishery Marketing Specialist	SEeley 7898-9
New Orleans 16, La. 1100 Decatur Street	Mrs. L. D. Peterson, Fishery Marketing Specialist	MAGnolia 1674-5
Seattle 1, Wash. 421 Bell St. Terminal	E. C. Hinsdale, Fishery Marketing Specialist	MAin 0740

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